

Arca Nova Alvarinho 2016



Wine Ratings -- This Vintage:
None yet

Wine Ratings -- Earlier Vintages:
2014: 90 points – Wine & Spirits

Region:

Vinho Verde is both the name of the community and the largest of 16 demarcated wine regions in Portugal. Wine has been produced in the region for over 2,000 years since the Romans brought vines to the region during the Roman Empire. Vinho Verde is located along the Atlantic coast in northern Portugal between the city of Oporto and the northern border with Spain. There are approximately 20,000 individual vineyards in the region. Nearly all of the wines produced in Vinho Verde are white wines, which complement the cuisine in Portugal where the per capita seafood consumption is among the highest in Europe.

Quinta das Arcas – Quinta das Arcas is a small family owned and operated estate. All of their grapes are estate grown between their 4 estates in the Vinho Verde and Alentejo regions. Their vines are trellised so the clusters grow about 6 feet above the ground, which allows the wind to under the grapes to remove the humidity. The Monteiro family also produces other agricultural products including cheeses and meats. The Monteiro family also owns A. M. Esteves Monteiro, which is their estate in the Alentejo region.

Vinho Verde – Vinho Verde means ‘Green Wine’ and is both the name of the region and the name of the classic wine of the region.

Alvarinho – Alvarinho is Portugal’s equivalent to the Albarino varietal from Spain.

Tasting notes – Bright straw yellow color with complex flowery aromas of peaches and exotic fruits. Mild acidity with spice and citrus flavors that carry into the smooth finish.

Imported since: 1998

Appellation: Minho

Composition: Alvarinho

Soil: mixed with very high concentration of schist and granite

Elevation: 330 to 500 feet

Vineyard practice: sustainable farming

Vine Age: 6 to 12 years, 10 years average

Yield: 3.97 tons per acre

Harvest Dates: second half of September thru first half of October

Fermentation: 15 to 20 days in small stainless steel tanks with natural yeast and temperature control

Aging: None

pH: 3.58

Residual Sugar: 0.8 grams per liter

Alcohol: 13.5 %

UPC: 7 50428 21577 6