

Arca Nova Loureiro 2015



Wine Ratings -- This Vintage:
None yet

Wine Ratings -- Earlier Vintages:
2013: 91 points – Wine & Spirits
2012: 86 points – Wine Enthusiast
2011: 85 points – Wine Spectator

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 blow 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 classic wine of the region.

Loureiro – Loureiro is one of three varietals that are in Vinho Verde white wines.

Tasting notes – Greenish yellow color with classic scents of pear, peach and lime. Dry, medium body, balanced with mineral undercurrents of peach that are characteristic of the Loureiro varietal.

Imported since: 1998

Appellation: Vinho Verde

Composition: Loureiro

Soil: mixed with very high concentration of schist

Elevation: 400 to 1000 feet

Vineyard practice: sustainable farming

Vine Age: 10 to 33 years, average 18 years

Yield: 3.97 tons per acre

Harvest Dates: second half of September thru early October

Fermentation: 15 to 18 days in small stainless steel tanks with natural yeast

Aging: None

pH: 3.35

Residual Sugar: 6.1 grams per liter

Alcohol: 11.4 %

UPC: 7 50428 21567 7