

# Arca Nova Rose 2016



**Wine Ratings -- This Vintage:**  
92 points – Ultimate Wine Challenge

**Wine Ratings -- Earlier Vintages:**  
2013 was our first vintage

## 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 wine and the name of the region. Stylistically, all Vinho Verdes are light, clean, fresh, and citrusy. Effervescence is added to Vinho Verde wines to increase their shelf life. The U.S. is currently the world’s largest importing country for Vinho Verde wines. This rose is very interesting because most people do not think of Rose from the Vinho Verde region.

**Tasting notes** – Light pink salmon color. Crisp with a slight effervesce. Youthful and floral. Light intensity on the palate with lemon, green apple, and peach flavors and a medium finish.

**Imported since:** 1998

**Appellation:** Vinho Verde

**Composition:** Espadario and Touriga Nacional

**Soil:** mixed with a very high concentration of schist and granite

**Elevation:** 980 feet

**Vineyard practice:** sustainable farming

**Vine Age:** 15 years, average

**Yield:** 3.98 tons per acre

**Harvest Dates:** middle of September to middle of October

**Fermentation:** 1 day maceration then 10 to 15 days fermentation in small stainless steel tanks with natural yeast

**Aging:** None

**pH:** 3.37

**Residual Sugar:** 8.0 grams per liter

**Alcohol:** 11.5 %

**UPC:** 5 60328 128772