

# Arca Nova Vinho Verde 2016



## Wine Ratings -- This Vintage:

95 Points – Ultimate Wine Challenge  
89 Points – Wine & Spirits

## Wine Ratings -- Earlier Vintages:

2014: 90 Points – Wine & Spirits  
2011: 88 Points – Wine & Spirits  
86 Points – Wine Spectator  
2010: 88 Points – Wine Spectator  
88 Points – Wine Enthusiast  
2009: 88 Points – Wine Spectator  
2008: 88 Points – Wine Enthusiast

## 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 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. Non vintage Vinho Verde wines are made from a blend of vintages, where the producer typically acquires the unsold wines from his neighbors at the end of each season. The U.S. is currently the world’s largest importing country for Vinho Verde wines.

**Tasting notes** – Crisp, dry, slightly effervescent, and light body with a pale yellow color and youthful, floral, citrus aromas, reminiscent of freshly cut grass. Moderately intense palate with lemon, green apple, and peach flavors and a medium finish.

**Imported since:** 1998

**Appellation:** Vinho Verde

**Composition:** Loureiro 50%, Arinto 40%, Treixadura 10%

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

**Elevation:** 300 to 1000 feet

**Vineyard practice:** sustainable farming

**Vine Age:** 6 to 30 years

**Yield:** 4.8 tons per acre

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

**Fermentation:** 10 to 20 days with natural yeast

**Aging:** None

**pH:** 3.35

**Residual Sugar:** 6.0 grams per liter

**Alcohol:** 10.5 %

**UPC:** 7 50428 12107 7