

## ARCO D'AGUIEIRA RED 2018

**Producer** Aveleda SA

**Region** Bairrada | **Designation of Origin** DOC Bairrada | **Country of Origin** Portugal

**Grapes Variety** 100% Touriga Nacional

**Soil** River alluvial deposits | **Subsoil** Rolled pebbles, coarse sand, and some clay

**Bottling Date** August 2020 | **Quantities** 13995 bottles

**Alcohol** 15% Vol. | **Total sugar** < 2 g/l

**Total acidity** 5,7 g/l | **pH** 3.6

**Calories** 91 kcal/ 100 mL

**Head Winemaker** Diogo Campilho | **Oenologist** Rui Viana | **Wine Consultant** Valérie Lavigne

### Viticultural Year

The viticultural year 2017/2018 was marked by anomalous weather conditions compared to the last 5 years. Winter was cold and dry, Spring was cold and extremely rainy, while Summer had initially cold and rainy phases, followed by a hot and extremely dry phase. Despite the high productive potential, climatic instability, including the harmful effects of downy mildew in June and July, as well as sunburn and subsequent dehydration, significantly impacted the reduction of this potential. Harvest began in mid-September, approximately 10 days later than the average, and took place under favorable weather conditions, resulting in musts of excellent quality, with a balance between sugar, acidity, and phenolic compounds.

### Terroir

Located in Águeda, northeast of the Bairrada region, Quinta D'Agueira presents an incredible mosaic of micro-terroirs, painted across 21 hectares. With the particularity of having originated on the riverbed thousands of years ago, the soils of Quinta D'Agueira are alluvial deposits, and the subsoils consist of rounded pebbles, coarse sand, and some clay. These soils are at the foundation of everything, and extensive studies were conducted over the years to fully comprehend how to extract the maximum potential from the grape varieties planted there.

### Vinification and Aging

Carefully hand-selected, the grapes undergo a meticulous process of vinification and aging. Following the crushing, they ferment in stainless steel tanks with cold maceration, followed by a warm maceration at 32° C for 2 to 3 weeks. The outcome is a refined wine, aged in French oak barrels, promising a unique and unparalleled experience.

### Tasting Notes

**Colour** With an intense garnet color, this wine manifests itself as powerful and complex.

**Aroma** On the nose, it reveals intense aromas of wild fruits, hints of spices, and subtle woody notes attributed to its aging.

**Flavor** On the palate, this wine is well-balanced and full-bodied, with firm and integrated tannins. It concludes with a persistent finish.

### Awards

**Arco D'Agueira Red 2017**

- 93 pontos | Wine Enthusiast

- 93 pontos | Tasted (Andreas Larsson)

**Arco D'Agueira Red 2016**

- 91 pontos | Wine Enthusiast



Be responsible. Drink in moderation.

### Food Pairing

A gastronomic wine ideal with meat dishes, such as roasted pork chops with sweet potato puree, where the succulent and tender texture of the meat is complemented by the firm tannins of the wine, while the sweetness of the sweet potato puree balances its intensity. The aromas of spices and wild berries in this wine also pair well with pasta dishes with tomato sauce, as the acidity of the tomato sauce balances the wine's complexity and structure.

### Recommendations

- . Store the bottle in a cool place and away from light.
- . Serving temperature between 16-18° C.
- . Consume from 5 to 10 years after bottling

**Bottle Capacity** 750 ml

**Bottle Model** Bordolese Imperiale Alta

**Seal** Cork

**Paper Box** 6x750ml

**More info:**

