

## Vins de la Mediterrània LA ARCOS 2020

*enovitis*  
SMART WINES



Mediterranean wines are born to give value to minority vine varieties, which grow in soils and mesoclimates of the Mediterranean basin. It is a research and collaborative project with local entities and winegrowers.

### THE VINEYARD

Finca del Pont de Biar is located on sandy soil with Mediterranean-Continental climate with low pluviometry as well as great thermal amplitude. Arcos vines are very old with a long lasting maturation. It is found on the vineyard spread out amongst other varieties.

The Arcos is cultivated in an organic way and certified by the Committee of Organic Agriculture of the Valencian Community [CAECV].

### LA ARCOS 2020

Arcos single varietal red wine, a very minority variety in the process of study and recovery. This variety was formerly used to complement other varieties.

Harvest selected by hand. Fermentation with whole berries without stems. Gentle daily pump overs during the first few days to help extraction combined with a long post-fermentative maceration for polysaccharide extraction.

### TASTING NOTES

La Arcos is a red wine of intense purple color and very deep layer. The aromas of black fruit compote, liquorice and light touches of coffee are surprising. Very intense in the mouth by its velvety and voluminous tannins. Long and elegant passage by mouth.

A limited edition of a unique wine.  
Consumption temperature: 10-15°C

#### Winemaking and aging

Area:	Alto Vinalopó [Alicante] Winemaker selection
Type of soil:	Limestone clay
Variety:	Arcos old vineyard 100%
Harvest:	October 19th
Aging:	6 months in inox tank
Nº of bottles:	1037

#### Analytical data

Alcohol:	15 % vol
Volatile acidity:	0,35 g/L
Residual sugar:	<0,10 g/L
Total acidity:	6,10 g tartaric acid/L
pH:	3,39
Total sulphites:	<10 mg/L



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DISTRIBUCIÓ