



ARENÆ

MALVASIA 2011
D.O.C. COLARES
WHITE



HARVEST	2011
PRODUCTION	3.200 Bottles (500 ml)
A.O.C.	D.O.C. Colares
REGION	COLARES - Sintra - Portugal
	Located between Sintra Mountain and the Atlantic Ocean, 25 km from Lisbon. Westernmost wine demarcated region of continental Europe and the smallest still wine producing region in Portugal.
VARIETIES AND SOILS	Malvasia de Colares
	Ancient and rare grape sort, only grown in this area. Cultivated in the traditional phylloxera-free sandy soils without root stock grafting, located at less than 1 km (0,62 miles) from the Atlantic Coast at an average altitude of 110 m (360 feet)
CLIMATE	Due to the closeness of the sea, the climate is very specific, with a muscular Atlantic influence, i.e. moderate temperatures, strong and salty sea winds, and a high percentage of air moisture. Mists are common till mid-morning due to the presence of the Sintra Mountain, to the South.
VINEYARD MANAGEMENT	No trellis system. The vines are free, crawling on the sand, with the cordons stretching horizontally. By August, the clusters are propped up with the use of small cane sticks -pontões-. Plants must be shielded from sea wind, which is accomplished through hand-made palisades of dried canes sewn with wicker. Properties are generally small and bound by loose stone walls.
HARVEST AND WINEMAKING	The grapes were harvested in the last week of September. Immediate destemming. Light skin contact (6 hours) inside the press. The resulting must was chilled (6°C) and cold settling took place overnight. Racked to a stainless steel tank. Fermentation lasted 16 days, with temperature control (15-16°C). Tank aged for 12 months, with regular bâtonnage. Exotic wood maturation during 6 months. Bottled in January 2014.
TASTING NOTES	Medium yellow colour with light green reflections. The bouquet shows character of lemon and verbena with a unique and intriguing sensation of wax, honey and boiled apple. Strong presence in the palate, with good acidity, dryness and a unique mineral character (sallé), reminding the nearby sea. With ageing, the wine loses some of its fresh aromatic style but retains elements of delicacy, and the flavours become even more distinctive, with toasted notes of dried fruits, iodine and hay.
AGEING POTENTIAL	15 years.
FOOD PAIRING	Suits a wide range of foods and can also be served as an aperitif. It particularly suits the aromatic flavours of Thai and Indian cuisine, grilled fish and shellfish. Great with oysters! As the wine ages, gaining a different patina, it serves well with more sophisticated and seasoned fish meals. Serve chilled (10°C).
WINEMAKER	Francisco Figueiredo (enologia@arcolares.com)
TECHNICAL NOTES	Alcohol: 11,5 % alc/Vol Total acidity: 6,2 g/L Volatile acidity 0,20 g/L pH: 3,28 SO2 free/total: 21/135 mg/L Residual sugar: < 2,0 g/L



SINCE 1931

ADEGA REGIONAL DE COLARES, C.R.L.

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