

FACT SHEET

VARIETAL

100% Arinto dos Açores.

Arinto dos Açores is a unique grape varietal native to the Azores Islands.

Although it shares the same name and good acidity of the mainland Arinto, the grapes are not related.

CONCEPT

With its unique and unusual terroir, the vines are planted in the rock cracks at the foothills of the volcanic mountain, so close to the ocean that the locals say you can hear "the crabs singing". The vineyards are protected from strong salty ocean winds by walls of rock known as "currais".

TASTING NOTES

Clean citrus color. Fresh, pure and mineral aroma with a touch of grapefruit in the palate it is sharp, pure and mineral wine with salts that tease the palate, showing it's ocean born origin.



DENOMINATION

D. O. Pico.

PRODUCTION

22 666 bottles of 0,75L.

VINIFICATION

Manual harvest to 20Kg baskets, whole bunch pressing, natural racking after 24 hours, and fermentation in small 600 to 1000L stainless steel tanks.

ALCOHOL

12,0% Vol.

FOOD PAIRING

Fresh, very mineral e salty. The perfect partner for oysters and "cracas". Works well with grilled fish, salads and fresh seafood.

STORAGE AND SERVICE

Store at 6-8°C, serve at 10°C to drink at 12°C.

VITICULTURIST: INSULA VINUS
WINEMAKER: ANTÓNIO MAÇANITA

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