

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 grape-fruit in the palate it is sharp, pure and mineral wine with salt, iodine and toasted bread that tease the palate, showing it's ocean born origin.

DENOMINATION

D. O. Pico.

PRODUCTION

1.933 bottles of 0,75L.

VINIFICATION

Manual harvest to 20Kg baskets, whole bunch pressing, spontaneous fermentation of indigenous yeasts in horizontal stainless steel vats on lees.

ALCOHOL

12,5% Vol.

WINE 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 to be served at 10°C and drank at 12°C.

VITICULTURIST: INSULA VINUS
WINEMAKER: ANTÓNIO MAÇANITA



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