

FACT SHEET

VARIETAL

100% Verdelho "o Original", from the islands.

CONCEPT

"Is it Verdelho Verdelho or Verdelho Gouveio?", the answer might well be "it is Verdelho Verdejo". Confused? You should be. Many people believe that they have tasted Verdelho, but few have. Gouveio (aka Godello) was for several years wrongly identified as Verdelho generating this huge confusion. Verdelho, Gouveio and Verdejo are 3 distinct grape varieties, often confused. This is the original Verdelho, the one grown on the islands, the one with the mineral taste, and salts that teases the palate, and the one with the unique perfume that made Verdelho be...Verdelho!

TASTING NOTES

Mineral and salty attack, it has the grape varieties and Azorean Terroir matrix, but with a much more exuberant, tropical aroma of the azorean pineapple and passion fruit, fresh fruit with acidity. It's not the Verdelho-Gouveio, it's not the Verdelho-Verdejo, it is the Verdelho-Verdelho, the Original.



DENOMINATION

I. G. Açores.

PRODUCTION

24 190 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

13,0% Vol.

FOOD PAIRING

Fresh, very mineral and 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 and serve at 10°C to drink at 12°C

VITICULTURIST: INSULA VINUS
WINEMAKER: ANTÓNIO MAÇANITA

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