

FACT SHEET

VARIETAL

100% Arinto dos Açores.

ALCOHOL: 12,0% Vol.

CONCEPT

From the second fraction of pressings of Arinto dos Açores, this wine combines Sur Lies from the 2018, 2020, and 2021 harvests. The result is a Sur Lies with the texture that we are accustomed to but with a depth and complexity that only time can provide!

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. This Arinto dos Açores Sur Lies, produced only from the 2nd presses, in which the grapes are crushed more, have more contribution from the skin and consequently more salts, salinity of the soil. Although considered by most producers as worse than the first presses because they have a lower acidity level and a higher pH, here in the Azores we have plenty of acidity to balance with the intensity of the 2nd presses, further accentuated by the fermentation on lees.

TASTING NOTES

Yellow straw-colored. Pure mineral aroma, citrine with grapefruit notes, with an additional complexity from a long stage on lees. Tense attack, textured but fresh with a strong presence of minerality and acidity, good persistence, and salty and brioche notes.

ORIGIN

D. O. Pico

PRODUCTION

4 400 bottles of 0,75L.



SOILS

The soils are solid lava stone formed 500 to 2000 years ago.

VITICULTURE

With its unique 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 the strong salty ocean winds by walls of rock known as "currais".

VINIFICATION

Selective manual harvest to 20kg baskets, whole bunch pressing, separation of first and second presses, being only the 2nd presses used for this wine. Spontaneous fermentation in horizontal stainless steel vats or used barrels.

AGEING

The harvest of 2018 aged for 5 years, the 2020 for 3 years and the 2021 for 2 years.

STORAGE AND SERVICE

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

FOOD PAIRING

Fresh, very mineral, and saline. An ideal companion for oysters, barnacles, and bivalves. It also pairs well with grilled fish and more complex fish dishes that involve butter.

ANALYSES

Sulphites: 85 <SO₂< 105mg/L
(biologic/organic standards <150 mg/L).

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