

FACT SHEET

VARIETIES

Saborinho 100%.

CONCEPT

Saborinho (aka: Tinta Negra, Molar de Colares) is one of the traditional grape varieties of the Azores Islands that almost disappeared from our vineyards. In an unique and unusual terroir, in the middle of the ocean, the vines are planted in the rock cracks at the foothills of Pico's volcanic mountain, so close to the sea "that one can hear the crabs singing", as it's where there is more sun and heat. This proximity to the sea, sometimes just from a few metres, obliged the protection of the vines from the strong and salty Atlantic winds by stone walls (known as currais) built by the Man. This limited edition of 710 bottles tests the potential of this grape. The result? A fresh red wine, with a light color, salty, iodine and complex, teasing the palate with something that could have only been born in the sea.

WINEMAKER'S NOTES

Open color, grenadine, very intense nose, lots of personality, acidic strawberry aromas, notes of earth, truffle with a breeze of iodine and sea. In the mouth attack medium body, much textured, salt, acidity always present, repeats the iodine and earth.



ORIGIN

I. G. Açores.

PRODUCTION

710 bottles of 0,75L.

VINIFICATION

Grapes from the islands of São Miguel and Pico, hand picking, sorting table, partial destemming (30% whole bunch) with 20 days of skin contact, 12 months in neutral barrels with two years of bottle stage.

ALCOHOL

12% Vol.

GASTRONOMY

An elegantly red with acidity that is halfway between complex fish dishes and elegant meat dishes where acidity is missing and where iodine and sea or earth and truffle are dominant notes.

STORAGE AND SERVICE

Store at 12-14°C, to be served at 16°C for drinking at 18°C.

VITICULTURE: INSULA VINUS
WINEMAKER: ANTÓNIO MAÇANITA

Azores Wine Company, Lda.

Rua dos Biscoitos, nº3 São Mateus
9950-542 Madalena, Pico - Portugal

Tlf: +351 292 098 070 / +351 213 147 297 | Fax: +351 213 643 018

E-mail: info@azoreswinecompany.com | www.azoreswinecompany.com