

## FACT SHEET

### VARIETAL

100% Terrantez do Pico.

**ALCOHOL:** 13,0% Vol.

### CONCEPT

Less than 100 plants of the almost extinct variety Terrantez do Pico were known to exist outside the collection of the agrarian services. This unique variety was in a grave danger of disappearing, when António Maçanita got involved in its recovery. Today the grape is being gradually replanted, what is great news. This wine demonstrates the potential of this unique grape in this extreme volcanic terroir in a mineral, salty wine, hoping that others will also take up the challenge and help save it from extinction.

### TASTING NOTES

Clean citrus color. Intense floral aroma with notes of tea, bergamot and iodine. The attack is full with a touch of iodine and salt.

### ORIGIN

I.G. Açores

### PRODUCTION

2 000 bottles of 0,75L.

### FOOD PAIRING

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



### 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, mainly from Pico island but a small percentage from São Miguel island. Whole bunch pressing, natural racking after 12 hours. First press fermented in stainless steel tanks with temperature control and 2<sup>nd</sup> press fermented in 3<sup>rd</sup> year barrels (30%).

### AGEING

10 months on fine lees.

### STORAGE AND SERVICE

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

### ANALYSES

Sulphites: 30 < SO<sub>2</sub> < 60mg/L  
(biologic/organic standards < 150 mg/L; demeter standards < 90mg/L).

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