

FACT SHEET

VARIETALS

Arinto dos Açores (>90%), Verdelho, Alicate Branco and Bocl.

ALCOHOL: 12,0% Vol.

CONCEPT

In this Island, for more than 500 years, vines are planted in the cracks of the lava bed, a few meters from the ocean. In 1465 Joss Hurtere arrived, became Captain of Pico and Fayal and invited Joss Van Aard. The Aards became one of the most important families in the island, with some of the best plots reaching the sea, at the 1st Jeirões. This small plot was sold by the family in 1923, planted by the Cardozos in 1924 and now the responsibility was passed on to our hands.

TASTING NOTES

Citrus yellow color with hints of straw, aroma of iodine, salt, linden, pitanga. Dense attack mid-taste, very concentrated, vibrant acidity that lasts until the end of the tasting. Then salt, salt, salt and iodine, it's a wine that could only have been born in the sea.

FOOD PAIRING

A wine born in the sea, ready to pair with shellfish, seafood-like fishes (red mullet, sea roe, sea urchins) but with a density and concentration to work with white meats with burnt fat, such as a good suckling pig or even a pork belly.

ORIGIN

D. O. Pico.



SOILS

The soils are solid lava stone formed 1500 to 2000 years ago.

VITICULTURE

1,45ha of vineyard with 96 years old under organic production, planted in crevices in the rock on the Criação Velha slab and conducted close to the ground and protected by walls (currais), from the strong winds and saline waters of the Atlantic. The vineyard is 60m from the sea.

WINEMAKING

Grapes are hand-picked, selected in a sorting table, direct press, decanted 12h in cold, spontaneous fermentation. First presses vinified in horizontal stainless steel vats (60%), 2nd presses fermented in used French oak barrels of minimum 3 years old (40%). Sulphites only added at the end of fermentation.

AGEING

18 months on lees.

PRODUCTION

1 066 bottles of 0,75L released in April 2023.

STORAGE AND SERVICE

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

ANALYSES

Sulphites: $60 < SO_2 < 90$ mg/L (biologic/organic standards < 150 mg/L) (demeter standards < 90 mg/L).

WINEMAKER: ANTÓNIO MAÇANITA

Azores Wine Company, Lda.

Rua do Poço Velho 34, Cais do Mourato
9950-054 Bandeiras, Madalena, Pico - Portugal

Tlf: +351 292 098 070 / +351 213 147 297

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