

FACT SHEET

VARIETAL

100% Arinto dos Açores.

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.

CONCEPT

Testing the Arinto dos Açores variety in different terroirs of the island, this one comes from our vineyard in São Mateus which, despite being south-facing, is closer to the base of Pico Mountain, so it has more hours of overcast and the harvest date is always later and less ripe grapes.

TASTING NOTES

Clean citrus yellow color. Pure mineral aroma, citrus with notes of grapefruit. Tense attack, and with a very present acidity, good persistence and salty notes.



DENOMINATION

D. O. Pico.

PRODUCTION

1 733 bottles of 0,75L.

VINIFICATION

Manual harvest in 20 kg baskets, whole bunch pressing, spontaneous fermentation of indigenous yeasts in horizontal stainless steel vats on lees.

ALCOHOL

12,0% Vol.

FOOD PAIRING

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

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