

## FACT SHEET

### VARIETAL

100% Arinto dos Açores.

**ALCOHOL:** 12,5% Vol.

### CONCEPT

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 2<sup>nd</sup> 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 2<sup>nd</sup> presses, further accentuated by the fermentation on lees.

### TASTING NOTES

Clean citrus-staw color. Fresh, pure and mineral aroma with a touch of grapefruit. In the palate it is sharp, fresh, and mineral wine that tease the palate, showing it's ocean born origin.

### ORIGIN

D. O. Pico

### PRODUCTION

5 503 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, whole bunch pressing, separation of first and second presses, being only the 2<sup>nd</sup> presses used for this wine. Spontaneous fermentation in horizontal stainless steel vats or used barrels.

### AGEING

15 months "sur lies" - on fine lees. Without battonage.

### STORAGE AND SERVICE

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

### ANALYSES

Sulphites: 50<SO<sub>2</sub><80mg/L  
(biologic/organic standards <150 mg/L; demeter standards <90mg/L).

WINEMAKER: ANTÓNIO MAÇANITA

REVIEWS: 94/100 WINE ADVOCATE

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