



## FACT SHEET

### GRAPE VARIETIES

*Arinto dos Açores (85%) and Verdelho (15%).*

### CONCEPT

*In the middle of the Atlantic, on the base of the volcanic mountain, the Volcanic Series are wines of pure volcanic terroir. These infertile, rocky soils, defy the definition of usable soil. On the waterfront, planted on the "mother rock", where nothing else could grow, grapes ripen as much as the brave Azorean climate allows. Drawing this fresh, elegant and salty white wine.*

### TASTING NOTES

*Mineral and salty attack, it has the grape varieties and Azorean Terroir matrix, but with a much more exuberant, tropical aroma of the azorean pineapple and passion fruit, fresh fruit with acidity.*

### DENOMINATION

*I. G. Açores.*

### PRODUCTION

*20 530 bottles of 0,75L.*



### VINIFICATION

*Manual harvest to 20Kg baskets, whole bunch pressing, natural racking after 12 hours. Fermentation in small 600 to 1000L horizontal stainless steel tanks (70%) and barrels (30%).*

### GASTRONOMIE

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

### ALCOHOL

*12,5% Vol.*

### STORAGE AND SERVICE

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

### ANALYSES

*SO<sub>2</sub> < 50mg/L (biologic/organic standards < 150 mg/L) (demeter standards < 90 mg/L).*

WINEMAKER: ANTÓNIO MAÇANITA

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