

FACT SHEET

GRAPE VARIETAL

Mixed old vineyards.

CONCEPT

Savior and resistant, Queen ~~cabella~~ has ensured the existence of wines and vineyards on the islands to modern day since the phylloxera attack in the 19th Century. For many it is not even considered wine! For us, it is culture, folklore and part of our tradition. Paying tribute more than 200 years of history in the islands, this "~~cabella~~ the Forbidden" is elegant, aromatic, authentic yet... simple like all good things are!

TASTING NOTES

Dark ruby colour with medium concentration and exuberant nose and intense passion fruit notes. The attack is fresh, authentic and simple like everything that's good.

ORIGIN

Pico - Açores.



PRODUCTION

23 067 bottles of 0,75L.

VINIFICATION

Manual harvest to 20Kg baskets, bunch selection in a sorting table, no pumps, gravity flow. Natural racking after 24 hours, and fermentation in small 600 to 1000L stainless steel tanks.

ALCOHOL

11% Vol.

WINE PAIRING

Fresh, elegant, salty and spicy red. Enjoy with well flavoured dishes of either simple red meats or well seasoned white meats.

STORE AND SERVICE

Store at 12-14°C and serve at 16°C to drink at 18°C.

VITICULTORIST: INSULA VINUS
WINEMAKER: ANTÓNIO MAÇANITA