



FACT SHEET

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 rosé.

TASTING NOTES

Light pink colour, with a touch of cherry and very intense nose of ripened strawberry, paired with black pepper and iodine notes. It has a surprising texture and salty but fresh mouth, with the salt teasing the palate. It is a Volcanic Rosé.

DENOMINATION

I. G. Açores.

PRODUCTION

7 386 bottles of 0,75L.

ALCOHOL

11,5% Vol.



VINIFICATION

Manual harvest to 20Kg baskets, whole bunch pressing, natural racking after 24 hours, and fermentation in small 600 to 1000L stainless steel tanks, that were lay down to be worked with "battónage" as barrels.

GASTRONOMIE

Fresh rosé, elegant and salty. Well matched to a range of lighter dishes such as seafood, pork and chicken. Surprisingly successful with more strongly flavoured Indian, Thai, and Japanese cuisine that are enhanced by a wine that combines a medium-body, notable fruitness and considerable freshness.

STORAGE AND SERVICE

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

ANALYSES

Sulfites: 45<SO2<60mg/L (biologic/organic standards<150 mg/L) (demeter standards<90 mg/L).

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