

## FACT SHEET

### VARIETALS

Arinto dos Açores, Verdelho, Terrantez do Pico.

**ALCOHOL:** 18.5% Vol.

### CONCEPT

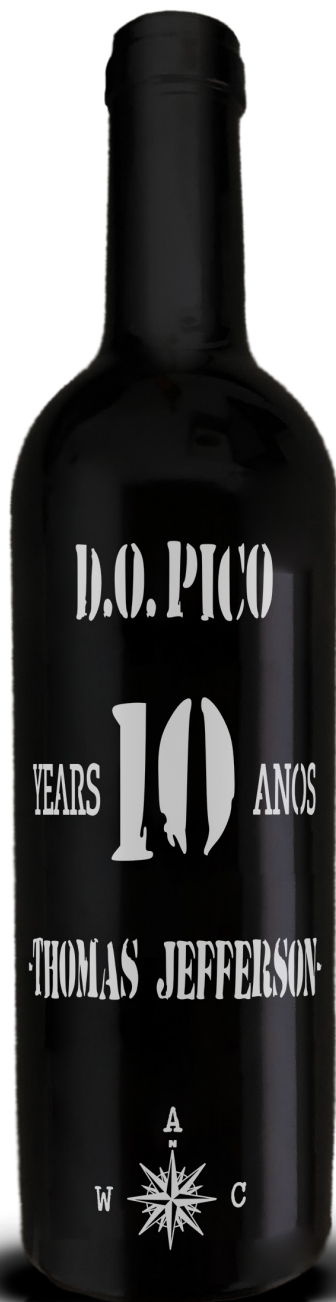
Symbol of the ancient wines of Pico, the fortified wine was, for 200 years, since the mid-17th century, one of the most consumed wines in the Americas, preceding almost all other European wines. It has always been present in the cellars of the "Founding Fathers," but it was Thomas Jefferson who was one of its great admirers, demanding to have it even during his visit to France. In the 19th century, it gained fame at the tables of the Russian czars. However, fate decided that in 1853, oidium and phylloxera devastated the production in the Azores from 9 million to 28 thousand liters, leading to mass emigration. This 10-Year Pico, composed of wines lost in cellars and inspired by ancient texts, hopes to contribute to the recovery of what was one of the most important and fascinating wines of Portugal... and perhaps the world.

### TASTING NOTES

Clear golden amber color, very intense nose with notes of sea, iodine, and salt, reflecting its origin, combined with aromas of crystallized orange, orange peel, expressing the characteristics of the Azorean grape varieties, all enveloped in warm oxidative aromas of toffee, raisins, toasted almonds, and coffee beans. On the palate, it has a full, concentrated attack, with intense mid-palate flavors that echo the nose, slight sweetness balanced by present acidity. The finish is intense, long, and very persistent.

### PRODUCTION

600 bottles of 0.375L.



### ORIGIN

D.O. Pico - Azores.

### SOILS

Volcanic lagido and biscoito soils formed between 500 and 2000 years ago.

### VITICULTURE

A unique terroir in the world, in the middle of the Atlantic Ocean, at the base of the volcanic mountain of Pico. The vineyards are planted in the rock crevices near the sea, where you can hear the "singing of the crab" because this is where there is more sun and warmth. The proximity, sometimes just a few meters, requires the protection of the vineyards with walls (currais) against the strong and salty winds of the Atlantic.

### AGEING

Average age of the batches: 10 years, containing wines over 30 years old.

### GASTRONOMY

Our 10-Year Pico fortified wine pairs well as an aperitif, a classic pairing with foie gras. It also pairs well with hard cheeses, preferably aged. As a dessert wine, it complements moderately sweet desserts that feature dried fruits, raisins, toffee, and oranges.

### STORAGE AND SERVICE

Store at 8°C and serve at 12°C, to be enjoyed at 14°C.

### ANALYSIS

Sulfites: SO<sub>2</sub> <35mg/L  
(sulfite limit for organic wine <250 mg/L; sulfite limit for biodynamic wine <210mg/L).

Sugar: 21.5 g/L.

Acidity: 6.75

pH: 3.62

WINEMAKER: ANTÓNIO MAÇANITA