



FACT SHEET

VARIETAL

Aragonês, Agronómica, Castelão, Malvarisco, Merlot, Touriga Nacional, Saborinho, Syrah and others.

ALCOHOL: 11,0% Vol.

CONCEPT

In the middle of the Atlantic, on the base of the volcanic mountain, the Volcanic Series are wines of pure volcanic terroir.

TASTING NOTES

Ligh ruby color, nose with cherry alcoholic notes, iodine and black pepper notes. Fresh palate, medium texture with lots of salinity and fine tannins. It is a Volcanic Red.

ORIGIN

I. G. Açores.

PRODUCTION

1 666 bottles of 0,75L.

FOOD PAIRING

Fresh, elegant, salty and spicy red. Enjoy with grilled and well-seasoned red meats.



SOILS

The soils are solid lava stone formed 500 to 2000 years ago.

VITICULTURE

These volcanic, infertile, rocky soils, defy the definition of usable soil. On the waterfront, planted on the “mother rock”, where nothing else would grow, grapes ripen as much as the brave Azorean climate allowed.

VINIFICATION

Selective manual harvest to 20kg baskets, selection in a sorting table, 30% whole bunch 70% destemmed, fall through gravity on the vat. Spontaneous fermentation and maceration for 25 to 30 days in skins.

AGEING

12 months in stainless steel vats.

STORAGE AND SERVICE

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

ANALYSES

Sulphites: 30<SO₂<60mg/L (biologic/organic standards <150 mg/L; demeter standards <90mg/L).

WINEMAKER: ANTÓNIO MAÇANITA

Azores Wine Company, Lda.

Rua do Poço Velho, 34, Bandeiras
9950-054 Madalena, Pico - Portugal

Phone: +351 292 241 840 | 918 266 989

E-mail: info@azoreswinecompany.com

www.azoreswinecompany.com