

FACT SHEET

VARIETAL

100% Verdelho "o Original", from the islands.

ALCOHOL: 12,0% Vol.

CONCEPT

This is the original Verdelho, not related to the mainland "Verdelhos", this is the one grown on the islands, the one with the mineral taste, and salts that teases the palate, and the one with the unique perfume that made Verdelho be...Verdelho!

TASTING NOTES

Mineral and salty attack, it has the grape varieties and Azorean Terroir matrix, but with a more intense aroma, adding to the grapefruit notes touches of tropical fruit with acidity like passion fruit and guava. It's not the Verdelho-Gouveio, it's not the Verdelho-Verdejo, it is the Verdelho-Verdelho, the Original.

ORIGIN

I.G. Açores

PRODUCTION

5 733 bottles of 0,75L.

FOOD PAIRING

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



SOILS

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

VITICULTURE

With its unique terroir, the vines are planted in the rock cracks at the foothills of the volcanic mountain, so close to the ocean that the locals say you can hear "the crabs singing". The vineyards are protected from the strong salty ocean winds by walls of rock known as "currais".

VINIFICATION

Selective manual harvest to 20kg baskets, whole bunch pressing, natural racking after 12hours. Spontaneous fermentation in small 600 to 1000L horizontal stainless steel tanks.

AGEING

30% 6 months in barrels, on fine lees.

STORAGE AND SERVICE

Store at 6°C, serve at 10°C to drink at 12°C.

ANALYSES

Sulphites: $70 < SO_2 < 85$ mg/L
(biologic/organic standards < 150 mg/L; demeter standards < 90 mg/L).

WINEMAKER: ANTÓNIO MAÇANITA

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