

Arinto dos Açores

WHITE - 2017

D.O.PICO - AÇORES

FACT SHEET

Grape Varietal: 100% Arinto dos Açores

Arinto dos Açores is a unique grape varietal native to the Azores Islands. Although it shares the same name and good acidity of the mainland Arinto, the grapes are not related.

Concept: With its unique and unusual 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 strong salty ocean winds by walls of rock known as "currais".

Tasting Notes: Clean citrus color. Fresh, pure and mineral aroma with a touch of grapefruit in the palate it is sharp, pure and mineral wine with salts that tease the palate, showing it's ocean born origin.

Denomination: D.O. Pico

Production: 4.596 bottles of 0,75L.

Vinification: Manual harvest to 40Kg baskets, whole bunch pressing, natural racking after 24 hours, and fermentation in small 600 to 1000L stainless steel tanks.

Alcohol: 12,5%Vol.

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

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

Viticulturist: Insula Vinus

Winemaker: António Maçanita



Azores Wine Company, Lda

Rua dos Biscoitos, nº3 São Mateus
9950-542 Madalena, Pico - Portugal

Phone: +351 292 098 070 | Phone: +351 213 147 297 | Fax: +351 213 643 018
info@azoreswinecompany.com | www.azoreswinecompany.com

