

Terrantez do Pico

WHITE - 2017
I.G. - AÇORES

FACT SHEET

Blend: 100% Terrantez do Pico

Vintage: 2017

Tasting Notes: Clean citrus color, fresher than the previous edition, notes of pineapple and grapefruit with a touch of iodine. The attack is full with texture and acidity, finishing fresh and with salt notes.

Vineyard Management: Manual harvest in boxes of 40 Kg. Bunches are handled one by one removing the rotten and green

Vinification: Tanks were previously cooled by a rudimentary system. The resulting must from the press was pumped after 24 hours. 25% of the must fermented in oak barrels for 9 months with "battônage" once a week.

Appellation: I.G. Açores

Climate: Oceanic.

Production: 654 bottles 0.75L.

Alcohol: 12%Vol.

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

Viticulturist: Susana Mestre

Winemaker: António Moita Maçanita



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