



## FACT SHEET

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

**Concept:** In the middle of the Atlantic, on the base of the volcanic mountain, the Volcanic Series are wines of pure volcanic terroir. These 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 allows. Resulting on a fresh, elegant, salty and spicy red...a Volcanic Red!

**Tasting Notes:** Light ruby color, nose with cherry alcoholic notes, iodine and clove notes. Fresh palate, medium texture with lots of salinity and fine tannins. It is a Volcanic Red.

**Denomination:** I.G. Açores.

**Production:** 3.330 bottles of 0,75l.

**Vinification:** Manual harvest to 40Kg baskets, bunch selection in a sorting table, no pumps, gravity flow. Natural racking after 24 hours, and fermentation in small 600 to 1000l stainless steel tanks.

**Alcohol:** 11,5%Vol.

**Total acidity:** 6,7 g/l.

**Gastronomie:** Fresh, elegant, salty and spicy red. Serve at 16°C and enjoy with well flavored dishes of either simple red meats or well seasoned white meats of either traditional or modern cuisine

**Service:** Store at 12 - 14°C and serve at 16°C to drink at 18°C.

**Viticulturist:** Paulo Machado

**Winemaker:** António Maçanita



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