

FACT SHEET

Grape Varietal: Mixed old vineyards

Concept: Savior and resistant, queen ~~Insula Vinus~~ has ensured the existence of wines and vineyards on the islands to modern day since the phylloxera attack in the 19th Century. For many it is not even considered wine! For us, it is culture, folklore and part of our tradition. Paying tribute more than 200 years of history in the islands, this "~~Insula Vinus~~ the Forbidden" is elegant, aromatic, authentic, yet... simple like all good things are!

Tasting Notes: Dark ruby color with medium concentration and exuberant nose and intense passion fruit notes. The attack is fresh, authentic and simple like everything that's good

Production: 10.000 bottles de 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: 12%Vol.

Total acidity: 8,7 g/l.

Wine Pairing: 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.

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

Viticulturist: Insula Vinus
Winemaker: António Maçanita



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