FACT SHEET

GRAPE VARIETIES
Arinto dos Açores (85%) and Verdelho (15%).

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 could grow, grapes ripen as much as the brave Azorean climate allows. Drawing this fresh, elegant and salty white wine.

TASTING NOTES
Mineral and salty attack, it has the grape varietals and Azorean Terroir matrix, but with a much more exhuberant, tropical aroma of the azorean pineapple and passion fruit, fresh fruit with acidity.

DENOMINATION
I. G. Açores.

PRODUCTION
11,136 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, that where lay down to be worked with “battônage” as barrels.

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

ALCOHOL
12.5% Vol.

STORAGE AND SERVICE
Store at 6-8°C and serve at 10°C to drink at 12°C.

VITICULTURIST: PAULO MACHADO
WINEMAKER: ANTÔNIO MAÇANITA

Azores Wine Company, Lda.
Rua dos Biscoitos, nº3 São Mateus
9950-542 Madalena, Pico - Portugal
Tel: +351 292 098 070 / +351 213 147 297 | Fax: +351 213 643 018
E-mail: info@azoreswinecompany.com | www.azoreswinecompany.com