



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 varieties and Azorean Terroir matrix, but with a much more exuberant, 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.

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