

FACT SHEET

VARIETAL

100% Arinto dos Açores.

ALCOHOL: 12,5% Vol.

CONCEPT

Arinto dos Açores is a unique grape varietal native to the Azores Islands. Although it shares the same name and good acidity of the mainland Arinto, the grapes are not related.

TASTING NOTES

Clean citrus color. Fresh, pure and mineral aroma with a touch of grape-fruit. In the palate it is sharp, fresh, and mineral wine that tease the palate, showing it's ocean born origin.

ORIGIN

D. O. Pico

PRODUCTION

4 066 bottles of 0,75L.

FOOD PAIRING

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



SOILS

The soils are solid lava stone formed 500 to 2000 years ago.

VITICULTURE

With its unique terroir, the vines are planted in the rock cracks at the foothills of the volcanic mountain, so close to the ocean that the locals say you can hear "the crabs singing". The vineyards are protected from the strong salty ocean winds by walls of rock known as "currais".

VINIFICATION

Selective manual harvest to 20kg baskets, whole bunch pressing, natural racking after 12 hours, and spontaneous fermentation in small 600 to 1000L horizontal stainless steel tanks.

AGEING

10 months on fine lees.

STORAGE AND SERVICE

Store at 6-8°C, serve at 10°C to drink at 12°C.

ANALYSES

Sulphites: SO₂ < 60mg/L
(biologic/organic standards < 150 mg/L; demeter standards < 90mg/L).

WINEMAKER: ANTÓNIO MAÇANITA