

ADEGA DO VULCÃO

Tinto

IG Açores 2025

Red wine



ORIGIN

Pico Island
Azores, Portugal

GRAPE VARIETIES

50% Merlot
50% Syrah

SOIL

Lava flow

HARVEST TYPE

Manual harvest

CLIMATE

Atlantic

VINEYARD DETAILS

9 year old vines
4 hectares
1/2 tons per hectare

PRODUCTION

2.800 bottles

Tinto, a red wine born from the volcanic soils of Pico, is a unique Syrah and Merlot blend. It features notes of ripe black fruit, spices, and saline tension, revealing a palate of structured tannins and persistent volcanic minerality. Aged for 8 months in concrete vats.

VINIFICATION

The grapes are rigorously selected in the vineyard and transported to the winery in small crates, where they are destemmed and cold macerated for 3 days in stainless steel vats. Fermentation then begins in cement vats with indigenous yeasts at a maximum temperature of 25°C to extract the fruit.

TASTING NOTES

Vibrant, light-bodied red with red with red fruit and cherry notes. The palate is fresh, textured with a unique salinity and fine tannins.

SERVING SUGGESTIONS

A highly versatile volcanic red. Its signature salinity and vibrant freshness beautifully cut through bold seafood like grilled tuna and octopus, while the fine tannins and textured palate perfectly complement beef carpaccio, steak tartare, game meats, and moderately spiced dishes.

ANALYSES

Alcohol: 11,5%
Acidity: 5,31 g/L
Sulphites: 35<SO₂<90mg/L

Biologic/organic standards <150 mg/L
Demeter standards <90 mg/L

CONSULTANT ENOLOGIST

Alberto Antonini