

ADEGA DO VULCÃO

Rosado IG Açores 2025 Rosé wine



ORIGIN

Pico Island
Azores, Portugal

SOIL

Lava flow

GRAPE VARIETIES

40% Syrah
30% Merlot
30% Verdelho

HARVEST TYPE

Manual harvest

CLIMATE

Atlantic

VINEYARD DETAILS

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

PRODUCTION

2.600 bottles

This Rosado, made from Syrah and Merlot, is gently pressed and fermented in temperature-controlled concrete tanks. Aromas of red berries, rose petals, and subtle spice unfold into a crisp, textured palate shaped by vibrant volcanic minerality.

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

A pale light pink rosado opening with expressive aromas of roses and white flowers. On the palate, bright citrus and a distinct salinity blend seamlessly with delicate tannins. The influence of concrete fermentation brings a high minerality, resulting in a crisp, beautifully textured wine with a long, lingering aftertaste.

SERVING SUGGESTIONS

An ideal match for seafood, white meats, various appetizers, and fresh salads. It is also an excellent choice to enjoy on its own.

ANALYSES

Alcohol: 12%
Acidity: 6,35 g/L
Sulphites: 64<SO₂<90mg/L

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

CONSULTANT ENOLOGIST

Alberto Antonini

