

ADEGA DO VULCÃO



Ameixâmbar

IG Açores 2023

White wine

ORIGIN

Faial and Pico Islands
Azores, Portugal

GRAPE VARIETIES

Arinto-dos-Açores
Verdelho
Terrantez-do-Pico

HARVEST TYPE

Manual Harvest

SOIL

Volcanic Ash and Lava Flow

CLIMATE

Atlantic

VINEYARD DETAILS

9 to 70 year old vines
12 hectares
1/2 tons per hectare

PRODUCTION

13.300 bottles

A unique blend of grapes from the Capelinhos area of the island of Faial - the site of the 1957 volcanic ash eruption - and the "lajidos" of Criação Velha on the island of Pico, giving this wine a perfect balance.

VINIFICATION

Fermented and aged in cement tulips with a 4-month stage in French oak barrels without toasting. The wine undergoes a pre-fermentation maceration, followed by fermentation in cooled cement tulip vats with indigenous yeasts and aging on the lees for 12 months.

SERVING SUGGESTIONS

Excellent as an aperitif and delicious as complement of seafood and fish dishes

TASTING NOTES

Clean citrus and stone dust. Subtle notes of wood, flowers and yellow fruit such as peaches. Super intense and fresh. Long, taut, full of energy. Smells of the sea.

ANALYSES

Alcohol
12,5%
Acidity
6,23g/L
Sulphites
74<SO2<90mg/L
biologic/organic standards <150 mg/L
demeter standards <90 mg/L

WINE CONSULTANT

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