

ADEGA DO VULCÃO



Capelinhos

IG Açores 2023
White wine

ORIGIN

Faial Island
Azores, Portugal

GRAPE VARIETIES

Arinto-dos-Açores
Terrantez-do-Pico

HARVEST TYPE

Manual Harvest

SOIL

Volcanic Ash

CLIMATE

Atlantic

VINEYARD DETAILS

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

PRODUCTION

1.600 bottles
First Release

THE STORY OF A RENAISSANCE

1957. Atlantic Ocean, Azores, west coast of the island of Faial. The ocean begins to boil, the earth trembles: the eruption of a new volcano begins and would last for more than a year, destroying a piece of history and life.

2016. After decades of abandonment, Adega do Vulcão resumes the cultivation of native grape varieties in this place of extraordinary beauty, confident to have found in these ashes a great and unique volcanic terroir.

VINIFICATION

The grapes are rigorously selected in the vineyard and transported in small crates to be quickly and gently pressed in a vertical press with inertisation. The wine undergoes a pre-fermentation maceration, followed by fermentation in cooled cement tulip vats with indigenous yeasts and ageing on the lees for 12 months.

SERVING SUGGESTIONS

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

TASTING NOTES

On the nose, aromas of stone, citrus fruit and floral nuances. Very intense acidity on the palate, with a deep salinity, more rock than sea air.

ANALYSES

Alcohol
13%
Acidity
6,06g/L
Sulphites
77<SO₂<90mg/L
biologic/organic standards <150 mg/L
demeter standards <90 mg/L

WINE CONSULTANT

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