

ADEGA DO VULCÃO



Clarete

IG Açores 2023
Red wine

ORIGIN
Pico Island
Azores, Portugal

GRAPE VARIETIES
70% Syrah
30% Merlot

HARVEST TYPE
Manual Harvest

SOIL
Lava Flow

CLIMATE
Atlantic

VINEYARD DETAILS
10 to 20 year old vines
2 hectares
2 tons per hectare

PRODUCTION
1.000 bottles

Clarete, named for its delicate pale red hue, is a bright and elegant wine with a light, fresh character. It offers a refreshing acidity and a distinct volcanic aroma, reflecting the terroir from which it originates.

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. At the end of fermentation, the wine is aged for 12 months.

SERVING SUGGESTIONS

This is a versatile wine. Excellent as an aperitif and also ideal with fish, seafood and lean meat dishes.

TASTING NOTES

The nose is dominated by intense notes of red fruits such as strawberries and subtle mineral notes such as graphite. The palate is light, fresh and elegant with a refreshing, balanced acidity. The minerality lingers on the finish. A wine you can't stop drinking.

ANALYSES

Alcohol
12%
Acidity
5,13g/L
Sulphites
80<SO2<90mg/L
biologic/organic standards <150 mg/L
demeter standards <90 mg/L

WINE CONSULTANT

Alberto Antonini