

ADEGA DO VULCÃO



Pé do Monte

DO Pico Reserva 2023
White wine

ORIGIN

Pico Island
Azores, Portugal

GRAPE VARIETIES

80% Arinto-dos-Açores
Verdelho
Terrantez-do-Pico

HARVEST TYPE

Manual Harvest

SOIL

Lava Flow

CLIMATE

Atlantic

VINEYARD DETAILS

70 to 90 year old vines
3 hectares
1/2 tons per hectare

PRODUCTION

2.700 bottles

A distinctive combination of volcanic soil, Atlantic climate and indigenous grape varieties. Produced from the lajidos of Criação Velha with vine aging between 70 and 90 years old, with very low productivity.

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

Both stony and salty-mineral. Deep and creamy, rounded. Deeply fresh, with power and length. Lightly chewy texture. Precise, full of tension and an explosive salty finish

ANALYSES

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

WINE CONSULTANT

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