

ADEGA DO VULCÃO



Verdelho

DO Pico 2023
White wine

ORIGIN

Pico Island
Azores, Portugal

GRAPE VARIETIES

100% Verdelho

HARVEST TYPE

Manual Harvest

SOIL

Lava Flow

CLIMATE

Atlantic

VINEYARD DETAILS

7 to 15 year old vines
7 hectares
1/2 tons per hectare

PRODUCTION

4.000 bottles

Single-varietal Verdelho, made from the indigenous grape variety of the Azores, which is shared with Madeira. The salinity of the Atlantic environment combines with the minerality of the basaltic soils to produce wines of great freshness and tropical aromas.

VINIFICATION

Selective manual harvest in 20 kg baskets, soft vertical pressing. Fermentation with indigenous yeasts in stainless steel tanks at a controlled temperature. Aged for 12 months.

SERVING SUGGESTIONS

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

TASTING NOTES

Greenish yellow in colour with silver reflections. The nose is dominated by citrus notes of orange and grapefruit. On the palate, it has intense mineral notes and its natural acidity gives it a fresh and lively entry, with gunpowder notes dominating. The finish is salty and leaves you wanting more.

ANALYSES

Alcohol
12,5%
Acidity
5,99g/L
Sulphites
80<SO2<90mg/L
biologic/organic standards <150 mg/L
demeter standards <90 mg/L

WINE CONSULTANT

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