

FACT SHEET

VARIETAL

100% Terrantez do Pico.

TASTING NOTES

Clean citrus color, fresher than the previous edition, notes of pineapple and grapefruit with a touch of iodine. The attack is full with texture and acidity, finishing fresh and with salt notes.

PRODUCTION

3 600 bottles of 0,75L.

CLIMATE

Oceanic.

VINEYARD MANAGEMENT

Manual harvest in boxes of 20 Kg.
Bunches are handled one by one removing the rotten and green.



VINIFICATION

Tanks were previously cooled by a rudimentary system. The resulting must from the press was pumped after 24 hours. 25% of the must fermented in oak barrels for 9 months with "battónage" once a week.

ALCOHOL

12,5% Vol.

APPELLATION

IG Açores.

STORAGE AND SERVICE

Store at 6-8°C and serve at 10°C to drink at 12°C.

WINEMAKER: ANTÓNIO MAÇANITA

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