

AMEIXÂMBAR IG AÇORES 2020



A perfect mix of grapes from the Capelinhos area on the island of Faial and the “lajido” of the Criação Velha in Pico island.

Place

COUNTRY

Portugal

ORIGIN

Faial Island
and Pico Island

CLIMATE

Atlantic

Additional information

WEIGHT

1,3 kg

Terroir and Harvest

SOIL

Vulcanic Ash
and Lavaflow

TYPE

White

GRAPE VARIETIES

90% Arinto dos Açores
10% Terrantez do Pico

CLASSIFICATION

Geographical Indications

HARVEST PERIOD

Between August
and September

Production

PRODUCTION

8.703 bottles

BOTTLE

750 ML

PACKAGING

Cardboard boxes with
6 bottles of 750 ML

Wine Analysis

ALCOHOLIC STRENGTH

13% vol.

TOTAL ACIDITY

5,79 g/l

PH

3,5

RESIDUAL SUGAR

0,8 g/l

INGREDIENTS

Contains sulphites

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Vinification

40% Fermented using indigenous yeasts and aged in cement tulip.

30% Fermented using indigenous yeasts in stainless-steel tanks, with 4 months stage in an untoasted Slovenian oak barrel.

30% Fermented using indigenous yeasts and aged in stainless-steel tanks

Tasting note

Vibrant palate and marked minerality, where the notes of flint stone are evident.

Serving suggestion

Excellent as an aperitif and delicious as a complement to seafood and fish dishes.