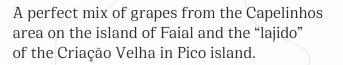
AMEIXÂMBAR IG AÇORES 2020



Place

COUNTRY Portugal

CLIMATE Atlantic **ORIGIN** Faial Island and Pico Island

Additional information

WEIGHT 1,3 kg

Terroir and Harvest

SOIL Vulcanic Ash and Lavaflow

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

TYPE

White

PACKAGING Cardboard boxes with 6 bottles of 750 ML

Wine Analysis

ALCOHOLIC STRENGTH 13% vol.

РН 3,5

INGREDIENTS Contains sulphites **TOTAL ACIDITY** 5,79 g/l

RESIDUAL SUGAR 0,8 g/l

Ameixâmbar

COLHEITA SELECIONADA Arinto dos Açores 2020

ADEGA DO VULCÃO



AMEIXÂMBAR IG AÇORES 2020



ADEGA DO VULCÃO

Vinification

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

30% Fermented using indigenous yeasts in stainlesssteel 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.