

PÉ DO MONTE 2021 DO PICO RESERVA



Produced from native varieties in old vineyards, between 70 and 80 years old, in the “lajido” of the Criação Velha in Pico.

Place

COUNTRY

Portugal

ORIGIN

Pico Island

CLIMATE

Atlantic

Additional information

WEIGHT

1,3 kg

Terroir and Harvest

SOIL

Lava flow

TYPE

White

GRAPE VARIETIES

90% Arinto dos Açores
10% Verdelho and
Terrantez do Pico

CLASSIFICATION

Denomination of Origin

HARVEST PERIOD

End of August

Production

PRODUCTION

2.792 bottles

BOTTLE

75 CL

PACKAGING

Cardboard boxes with
6 bottles of 75 CL

Wine Analysis

ALCOHOLIC STRENGTH

13,5% vol.

TOTAL ACIDITY

5,14 g/l

PH

3,53

RESIDUAL SUGAR

0,5 g/l

INGREDIENTS

Contains sulphites

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Vinification

Fermented in refrigerated cement tulips using indigenous yeasts, where it then aged for 10 months in contact with the lees.

Tasting note

Vibrant palate and marked minerality, with evident notes of flint stone.

Serving suggestion

Fish dishes, either roasted or in the oven.