



## **ENTRE PEDRAS ARINTO 2021**

Grape variety: 90% Arinto dos Açores, 10% Terrantez do Pico

Productivity: 1,000 kg/ hectare

Plant Density: 2,500 plants/ hectare

Distance from the sea: 100 meters

Distance from the mountain peak: 13 km

Plant age: 60-80 years

### **WINE CHARACTERISTICS**

Region: Pico Island

Alcohol: 13.2%

Quantities: 3300 Bottles

Total acidity: 6,76 g/L

pH: 3,31

Residual sugars: 0,6 g/L

Total SO<sub>2</sub>: 65 ml/L

### **VINIFICATION:**

Grapes are stepped with feet then pressed in a vertical press. Must cools and decants for 12 to 24 hours, than is racked to another vat to ferment. Fermentation in stainless steel tanks with indigenous yeast. Wine is bottled after 6 months on lees.

### **FOOD PAIRING**

Wine should not be served too cold (12°-14°C) and pairs well with seafood, fish, pastas, and light meats.

