

EFUSIVO ARINTO 2021

Grape variety: 100% Arinto dos Açores

Productivity: 1,000 kg/ hectare

Plant Density: 2,500 plants/ hectare

Distance from the sea: 500 to 1,000 meters

Distance from the mountain peak: 12 km

Plant age: 10 to 50 years

WINE CHARACTERISTICS

Region: Pico Island / Azores

Alcohol: 13.0%

Quantity: 1,300 Bottles

Total acidity: 6,85 g/L

pH: 3,32

Residual sugars: 1,15 g/L

Total SO₂: 89 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 75% stainless steel tanks and 25% in oak with indigenous yeast. Wine is bottled after 6 months on lees.

FOOD PAIRING

Wine should be served between 10°-12°C and pairs well with seafood, fish, pastas, light and red meats, and cheese.

