

TINTO VULCÂNICO / AZORES WINE COMPANY / 2017 / AZORES / PORTUGAL

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

The first modern wines from the Azores to reach the UK is a selection from the new Azores Wine Company, a collaboration between Insula Vinhos and António Maçanita, a charismatic young rugby-playing, surfing winemaker from Alentejo. Just 12 hectares of vines now, some a century old, but with more vineyards in the pipeline. And all from the incredible island of Pico, whose vineyards have been granted UNESCO world heritage status, dauntingly overlooked by the Ponto do Pico volcano, Portugal's highest mountain.



VITICULTURE + VINIFICATION

Our winemaking is based on a minimum intervention process, supported by science, but always leading intuition to assume control when necessary. When we put together such strong facts as proximity to the sea, volcanic soils, Atlantic and Island climate, unique and exclusive grape varieties from Azores, the role of oenology is to transport those characteristics to the wine, resisting to the temptation to do better, different or original, but focusing on giving expression to wines that are almost born on the sea. Manual harvest to 40 kg baskets, bunch selection in a sorting table, no pumps, gravity flow. Natural racking after 24 hours, and fermentation in small 600 to 100 litre stainless steel tanks.

TASTING NOTE

One of the few reds coming from the white wine dominated Azores. Light in body and colour supported by juicy cherry and blackcurrant fruit with undertones of dried herbs. Hints of iodine and minerality keep this wine well structured with gently angular tannins making this seriously food friendly. Blend: Saborinho / Agronomica / Aragonez / Castelao / Malvarisco / Touriga Nacional / Merlot / Syrah

FACTS + STATS

WINEMAKER	ANTÓNIO MAÇANITA
VARIETIES	ARAGONÊS, CASTELÃO, MERLOT, TOURIGA NACIONAL,
	SYRAH
APPELLATION	AZORES
ALCOHOL	12.0%
SUGAR	- G/L
TOTAL ACIDITY	- G/L
BIODYNAMIC	NO
TOTAL SULPHUR	- MG/L

