

Verdelho O Original

WHITE - 2018

I.G. AÇORES

FACT SHEET

Grape Varietal: 100% Verdelho "o Original", from the islands

Concept: "Is it Verdelho Verdelho or Verdelho Gouveio?", the answer might well be "it is Verdelho Verdejo". Confused? You should be. Many people believe that they have tasted Verdelho, but few have. Gouveio (aka Godello) was for several years wrongly identified as Verdelho generating this huge confusion. Verdelho, Gouveio and Verdejo are 3 distinct grape varieties, often confused. This is the original Verdelho, the one grown on the islands, the one with the mineral taste, and salts that teases the palate, and the one with the unique perfume that made Verdelho be...Verdelho!

Tasting Notes: Mineral and salty attack, it has the grape varieties and Azorean Terroir matrix, but with a much more exuberant, tropical aroma of the azorean pineapple and passion fruit, fresh fruit with acidity. It's not the Verdelho-Gouveio, it's not the Verdelho-Verdejo, it is the Verdelho-Verdelho, the Original.

Denomination: I.G. Açores

Production: 9 902 bottles of 0,75L.

Vinification: Manual harvest to 40Kg baskets, whole bunch pressing, natural racking after 24 hours, and fermentation in small 600 to 1000l stainless steel tanks.

Alcohol: 12,5%Vol.

Wine Pairing: Fresh, very mineral e salty. The perfect partner for oysters and "cracas".

Works well with grilled fish, salads and fresh seafood.

Service: Store at 6-8°C and serve at 10°C to drink at 12°C.

Viticulturist: Insula Vinus

Winemaker: António Maçanita



Azores Wine Company, Lda

Rua dos Biscoitos, nº3 São Mateus
9950-542 Madalena, Pico - Portugal

Phone: +351 292 098 070 | Phone: +351 213 147 297 | Fax: +351 213 643 018
info@azoreswinecompany.com | www.azoreswinecompany.com