

## FACT SHEET

### VARIETIES

Arinto dos Açores (>85%), Verdelho and Alicante Branco.

### CONCEPT

In this island, for more than 500 years, vines are planted in the rock cracks, less than 50m from the ocean, where one can hear the "crabs singing". After phyloxera and oidium's devastating attack in the XIX century, the stubborn Pico's Man maintained a small pocket of vineyards that resisted to extinction. This "Vinha Centenária" it's from one of those vineyards with more than 100 years that are guardian of the Azores exclusive grape varieties and witness of the traditional vineyards composition.

### WINEMAKER'S NOTES

Yellow citrus-straw color, iodine flavor, salt, linden. In the mouth concentrated dense attack, acidity cuts in the middle and stays until the end of the taste, salt, salt, salt and iodine, is a "slap" of sea. Yellow citrus-straw color, iodine flavor, salt, linden. In the mouth concentrated dense attack, acidity cuts in the middle and stays until the end of the taste, salt, salt, salt and iodine, is a "slap" of sea.

### PRODUCTION

733 bottles of 0,75L.



### ORIGIN

D. O. Pico.

### VINIFICATION

Produced from a vineyard with more than 100 years dominating the Arinto of the Azores, but there are also Verdelho, Boal (Malvasia Fina) and Alicante Branco (Boal de Alicante). Grapes hand-picked, sorting table, direct press, decanted 12h in cold, first presses vinified in stainless steel in horizontal, 2nd presses fermented in French oak barrels of 3 years age, without batonnage for 9 months.

### ALCOHOL

13,5% Vol.

### GASTRONOMY

A wine born in the sea, ready to paring with shellfish, and iodine fishes, but with a density and concentration to paring also with white meat of burned fat, like a good Suckling pig or even a belly of pork.

### STORAGE AND SERVICE

Store at 6-8°C, to serve at 10°C for drinking at 12°C.

VITICULTURE: INSULA VINUS  
WINEMAKER: ANTÓNIO MAÇANITA