



AZORES WINE COMPANY BRANCO VULCANICO

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The windswept archipelago of the Azores in the mid-Atlantic is one of the world's most unique wine regions, recognised by Unesco in 2004. Vine s have been planted here since the 15th century. The Azores Wine Company is a project between winemakers Filipe Rocha, António Maçanita and Paulo Machado who have worked together to revitalise old vineyards and use combination of traditional and modern winemaking techniques to present these treasures to the world.

The volcanic soils allied to proximity to the sea lends the wines a distinctly brisk, saline character. Hundreds of micro-vineyards are enclosed in small walls just a few metres square to protect them from the wind and sea-spray. These walls are made from basalt stones, which had to be removed from the ground before any planting could take place.

The grapes are harvested manually in 40kg baskets. The whole bunches are pressed and a natural racking occurs within 24 hours. The fermentation takes place in stainless steel vats with lees stirring for additional texture.

Grape: 85% Arinto, 15% Verdelho

Tasting Notes: Floral notes of guava followed by hints of grapefruit rind and oyster-shell. A medium-bodied round palate, but with impressive focus and intensity; long and

precise.

Food Match: Cured mackerel or grilled octopus.

An alternative to: Albarino or Gruner Veltliner.

Closure: Natural Cork

Farming Practices: Organic - Vegan - Contains Sulfites

