



ERUPTIO
vinhos vulcânicos



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ERUPTIO TERRANTEZ DO PICO 2020

D.O. PICO



Wine History

This wine was born in Pico Island, Azores. In this terroir, the viticulture is pushed to the extreme. The influence of the highest mountain of Portugal jointly with the clouds which gather around the mountain led men to plant the vineyards so close to the sea that it is possible to hear the sound of "crabs singing". The vineyards, planted in the cracks of the mother rock, in volcanic soil, close to the sea and sprinkled by the salty Atlantic water find here extreme conditions to survive. Only the walls of volcanic stone built by local men about 500 years ago offer resistance and protection from the seaside wind to the vineyards. These walls are called "currais". Nowadays, this winery landscape is classified as World Heritage Site by Unesco.

Vinification

The grapes come from the region of *Cais do Morato*, with the downhill faced to North, in slab soil with vineyards with low capacity of production. The pressing is made with the entire grape and the wort goes directly into the very old American oak barrels, where the famous Verdelhos from Pico aged. Aged 6 months on fine lees.

Tasting Notes

Aroma marked by notes of grapefruit and peach in an environment of light smoke and volcanic notes. In the mouth, it surprises with its strong freshness. It is the saltiest tasting of all the wines in this range.

VINEYARD

YEAR
-

CLIMATE
Atlantic

SOIL
Volcanic AA

EXPOSITION
North

HEIGHT
-

CONDUCTION
Traditional

HARVEST
-

TIPE OF HARVEST
Manual

WINE

YEAR
2020

STYLE
Dry White

REGION
Azores, Pico Island

CLASSIFICATION
D.O. Pico

VARIETY
Terrantez do Pico

AROMA
Grapefruit and peach in an environment of light smoke and volcanic notes

FLAVOUR
Fresh and mineral with a saline finish.

COLOUR
Greenish-yellow

BOTTLING
September 2021

LONGEVITY
15 years

ENOLOGY

PRODUCTION HOUSE
Adega Cooperativa do Pico

WINEMAKER
Bernardo Cabral

FERMENTATION
Old barrels of American oak used for aging liquor wines

AGING
6 months in thin vats

ADDITIONS
Sulphites

ANALYTICAL DATA

ALCOHOL (% VOL.)
12.5%

TOTAL ACIDITY
6.8 g/L

ACIDITY VOLATILITY
0.32 g/L

PH
3.2

DRY EXTRACT
-

RESIDUAL SUGAR
0.6 g/L



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External Markets: export@abegoaria.pt
Customer Service: cliente@abegoaria.pt



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EMBALAGEM | PACKAGING



GARRAFA BOTTLE

TIPO *Type*
Borgonha Bourgeoise

CAPACIDADE *Capacity*
750ml

DIMENSÃO *Size*
32.5cm

PESO *Weight*
1.52kg

EAN *EAN*
5600781951819



CAIXA 6 CASE 6

Nº GARRAFAS *Nº bottles*
6

POSIÇÃO *Position*
Vertical

DIMENSÃO *Size*
266x178x330mm

PESO *Weight*
9.5kg

ITF *ITF*
15600781951816

Não disponível em Portugal
Not available in Portugal



CAIXA 12 CASE 12

Nº GARRAFAS *Nº bottles*
12

POSIÇÃO *Position*
-

DIMENSÃO *Size*
-

PESO *Weight*
19kg



PALETE PALLET

TIPO *Type*
Euro Pallet

DIMENSÃO *Size*
-

Nº DE FIADAS *Layers*
5

Nº DE CAIXAS POR FIADA *Case per layer*
19

PESO *Weight*
920kg



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