



ERUPTIO
vinhos vulcânicos



abe
goaria

ERUPTIO BLEND 2019

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 are planted in the cracks of the mother rock in volcanic soils close to 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 all over the Island of Pico. It is the result from different varieties, sun exposure, diverse sorts of volcanic soils. The grapes were fully destemmed before being pressed. The different varieties are individually aged in stainless steel vats and aged on fine lees for 6 months, keeping the temperature and oxidation low to maintain the wine's fresh character.

Tasting Notes

Greenish-yellow colour. Aroma of ripe citrus and tropical fruits on a background of seaweed, reminiscent of the sea breeze in a volcanic environment. Very round mouth, with vibrant acidity and saline finish.

VINEYARD

YEAR

-

CLIMATE

Atlantic

SOIL

Volcanic

EXPOSITION

Diverse

HEIGHT

-

CONDUCTION

Traditional

HARVEST

-

TYPE OF HARVEST

Manual

WINE

YEAR

2019

STYLE

Dry White

REGION

Azores, Pico Island

CLASSIFICATION

D.O. Pico

VARIETIES

Arinto dos Açores,
Verdelho and
Terrantez do Pico

AROMA

Ripe citrus and
tropical fruits on a
background of
seaweed

FLAVOUR

Very smooth with a
vibrant freshness and
a saline finish

COLOUR

Greenish-Yellow

BOTTLING

June 2020

LONGEVITY

15 years

ENOLOGY

PRODUCTION HOUSE

Adega Cooperativa do Pico

WINEMAKER

Bernardo Cabral

FERMENTATION

Stainless steel vats with controlled temperature

AGING

5 months in thin vats

ADDITIONS

Sulphites

ANALYTICAL DATA

ALCOHOL (% VOL.)

12.5%

TOTAL ACIDITY

7.4 g/L

ACIDITY VOLATILITY

0.35 g/L

PH

3.3

DRY EXTRACT

-

RESIDUAL SUGAR

2.5 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*
Reno Alta

CAPACIDADE *Capacity*
750ml

DIMENSÃO *Size*
34.5cm

PESO *Weight*
1.26kg

EAN *EAN*
5600781951789



CAIXA 6 CASE 6

Nº GARRAFAS *Nº bottles*
6

POSIÇÃO *Position*
Vertical

DIMENSÃO *Size*
32,8x15x35,2

PESO *Weight*
7.8kg

ITF *ITF*
15600781951786

Não disponível em Portugal
Not available in Portugal



CAIXA 12 CASE 12

Nº GARRAFAS *Nº bottles*
12

POSIÇÃO *Position*
-

DIMENSÃO *Size*
-

PESO *Weight*
15.6kg



PALETE PALLET

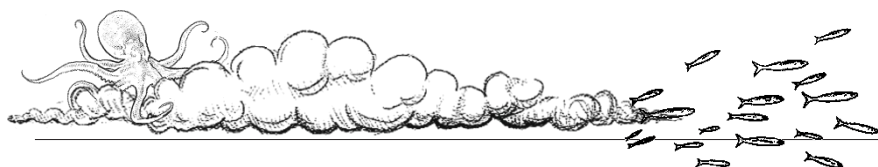
TIPO *Type*
-

DIMENSÃO *Size*
-

Nº DE FIADAS *Layers*
4

Nº DE CAIXAS POR FIADA *Case per layer*
21

PESO *Weight*
670kg



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