



**ERUPTIO**  
vinhos vulcânicos

abe  
goaria

# ERUPTIO ARINTO DOS AÇORES 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 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 two distinct areas of Pico Island – *Criação velha* and *Santa Luzia*, both of volcanic soils and vineyards with low capacity of production. The grapes, after selected, are pressed and only the low pressure wort remains. Fermented in French oak barrels and aged on fine lees for 6 months at 15°C.

## Tasting Notes

Appealing aroma with discreet notes of fresh tropical fruits, becoming more complex with slight nuances from the oak barrel where it fermented and aged and a pleasant volcanic sulphur. In the mouth it has a refreshing acidity and minerality. Very engaging and persistent volume. Saline end.



### VINEYARD

**YEAR**  
-

**CLIMATE**  
Atlantic

**SOIL**  
Volcanic

**EXPOSIÇÃO**  
-

**HEIGHT**  
-

**CONDUCTION**  
Traditional

**HARVEST**  
-

**TYPE OF HARVEST**  
Manual

### VINE

**YEAR**  
2020

**STYLE**  
Dry White

**REGION**  
Azores, Pico Island

**CLASSIFICATION**  
D.O. Pico

**VARIETY**  
Arinto dos Açores

**AROMA**  
Fresh tropical fruits, complex as the light nuances of the oak barrel and the passage of volcanic sulphur arrive

**FLAVOR**  
Fresh and mineral, its volume persistently envelops and ends saline.

**COLOUR**  
Greenish-Yellow

**BOTTLING**  
September 2021

**LONGEVITY**  
15 YEARS(X)

### ENOLOGIA

**PRODUCTION HOUSE**  
Adega Cooperativa do Pico

**WINEMAKER**  
Bernardo Cabral

**FERMENTATION**  
Barrels of french oak at 15°C

**AGING**  
6 months in stainless steel vats

**ADDITIONS**  
Sulphites

**ANALYTICAL DATA**

**ALCOHOL (% VOL.)**  
12.5%

**TOTAL ACIDITY**  
6.8 g/L

**ACIDITY VOLATILITY**  
0.2 g/L

**PH**  
3.3

**DRY EXTRACT**  
-

**RESIDUAL SUGAR**  
0.6 g/L

Tagus Park, Núcleo Central, C/lice 365  
2740-122, Porto Salvo, Portugal  
abegoaria.pt

Retail: [retalho@abegoaria.pt](mailto:retalho@abegoaria.pt)  
Horeca: [horeca@abegoaria.pt](mailto:horeca@abegoaria.pt)

External Markets: [export@abegoaria.pt](mailto:export@abegoaria.pt)  
Customer Service: [cliente@abegoaria.pt](mailto: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*  
5600781951796



**CAIXA 6 CASE 6**

**Nº GARRAFAS** *Nº bottles*  
6

**POSIÇÃO** *Position*  
Vertical

**DIMENSÃO** *Size*  
266x178x330mm

**PESO** *Weight*  
9.5kg

**ITF** *ITF*  
15600781951793

**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



TagusPark, Núcleo Central, Office 363  
2740-122, Porto Salvo, Portugal  
[abegoaria.pt](http://abegoaria.pt)

**Retail:** [retalho@abegoaria.pt](mailto:retalho@abegoaria.pt)  
**Horeca:** [horeca@abegoaria.pt](mailto:horeca@abegoaria.pt)

**External Markets:** [export@abegoaria.pt](mailto:export@abegoaria.pt)  
**Customer Service:** [cliente@abegoaria.pt](mailto:cliente@abegoaria.pt)