

D.O. PICO-1



**ERUPTIO VERDELHO 2020** 

Wine History

This wine was born in Pico Island, Azores. In this terroir, the utculture 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 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 Candeleira, with the downhill faced to Southwest in a soil of volcanic lava and vineyards with low capacity of production. After being selected, the grapes are pressed, splitting the tear wort and the low pressure. The tear wort fermented in stainless steel tanks at 15° C for 4 weeks. The remaining wort fermented on fine lees of 500 liters for 10 days.

## **Tasting Notes**

Aroma marked by notes of citrus fruits and soft gunpowder, involved in a pleasant and very mineral volcanic profile. In the mouth it is elegant and refreshing, showing all the influence of the proximity to the sea.

## VINEYARD

YFAR

CLIMATE

Atlantic

SOIL

Volcanic AA

**EXPOSITION** 

Southwest

HEIGHT

CONDUCTION Traditional

**HARVEST** 

TYPE OF HARVEST

### WINE

YEAR

STVLF

Dry White

REGION

Azores, Pico Island

CLASSIFICATION

VARIETY

Notes of citrus fruits and soft gunpowder, involved in a pleasant and very mineral volcanic profile

**FLAVOUR** 

Elegant, refreshing and saline

**COLOUR** 

Greenish-yellow

**BOTTLING** 

September 2021

LONGEVITY 15 years

#### **ENOLOGY**

PRODUCTION HOUSE

Adega Cooperativa do Pico

WINEMAKER

Bernardo Cabral

FERMENTATION

Fermented in stainless steel tanks (80%) and barrels (20%), aged for 6 months on fine lees.

6 months in thin vats

ADDITIONS

ANALYTICAL DATA

ALCOHOL (% VOL.)

TOTAL ACIDITY

**ACIDITY VOLATILITY** 

6.8 a/L

РΗ

DRY EXTRACT

RESIDUAL SUGAR

Retail: retalho@abegoaria.pt Horeca: horeca@abegoaria.pt External Markets: export@abegoaria.pt Customer Service: cliente@abegoaria.pt

Verdelho

ERUPTI

TagusPark, Núcleo Central, Office 363 2740-122, Porto Salvo, Portugal abegoaria.pt





# EMBALAGEM | PACKAGING

D.O. PICO

月

## **GARRAFA** BOTTLE

TIPO Type Borgonha Bourgeoise

**CAPACIDADE** Capacity 750ml

**DIMENSÃO** Size 32,5cm

PESO Weight 1,52kg

**EAN** *EAN* 5600781951802



## CAIXA 6 CASE 6

N° GARRAFAS N° bottles

**POSIÇÃO** Position Vertical

**DIMENSÃO** Size 266x178x330mm

**PESO** Weight 9,5kg

1**TF** *ITF* 15600781951809

**Não disponível em Portugal** Not available in Portugal



## CAIXA 12 CASE 12

N° GARRAFAS N° bottles

POSIÇÃO Position

DIMENSÃO Size

**PESO** Weight 19kg



## PALETE PALLET

**TIPO** Type Euro Palete

**DIMENSÃO** Size

N° DE FIADAS Layers

5

N° DE CAIXAS POR FIADA Case per layer

**PESO** Weight 920kg



