

ESPUMANTE COOP. VIT. ILHA DO PICO 2017

D O PICO

PRODUCER Cooperativa Vitivinícola da Ilha do Pico

YEAR 2017

GRAPES Arinto dos Açores - Candelária area

PRODUCTION 1300 bottles

WINEMAKER B-14

ALCOHOL 12%

TOTAL ACIDITY 8.20

TOTAL SUGAR 0.70

PH 3.20

PRESSURE 6.80 bar

VINIFICATION

The base wine for this sparkling wine was made exclusively from Arinto dos Açores, from the Candelária area, a few meters from the sea. Spontaneous fermentation in stainless steel tanks. The second fermentation took place in the bottle using the classic method for 2 months at a temperature of 12°C.

Dégorgement done in October 2022.

TASTING NOTES

Fine and persistent bubble. It is a sparkling wine that cannot hide its origin. The notes of seaweed, iodine and sea air, mixed with some breading, resulting from the long aging with free yeasts, during the 4 years in bottle. When tasting, the bubble is very elegant, balancing and enveloping the refreshing natural acidity that the wine has. Finishes long with an unmistakably salty feel.

BOTTLE

OPERA 75CL

EAN CODE

5609296001392

HEIGHT 300MM

WEIGHT 1.65KG

