

# ARINTO DOS AÇORES

## D.O. PICO

**PRODUCER** Cooperativa Vitivinícola da Ilha do Pico

**YEAR** 2021

**GRAPES** Arinto dos Açores

**PRODUCTION** 10 667 bottles

**WINEMAKER** B-1-4

**ALCOHOL** 13%

**TOTAL ACIDITY** 8.60

**TOTAL SUGAR** 1.20

**PH** 3.39

## HARVEST

2021 was characterized by a rainy winter with little wind. Mild early spring allowing good budding, but the months of May and beginning of June there were strong late storms with strong winds and a lot of salt water in the vines, which led to a significant drop in production. The end of June and July were relatively warm and sunny. The months of August and September were marked by mild temperatures and some precipitation. **Production** – Very low.

## VINIFICATION

Made from a selection of Arinto dos Açores from old vines in the Criação Velha area. After careful selection of the grapes, fermentation took place in wooden vats (67%), in oak barrels of 500 liters (7%) and stainless steel vats (26%) at a controlled temperature of 15°C. It aged on fine lees for 8 months, after which the wine was bottled.

## TASTING NOTES

Greenish yellow. The notes of citrus fruits and seaweed are evident but it is the mineral profile that stands out the most, all involved in a beautiful volcanic set. With volume, lots of freshness and minerality. It has an unctuous, salty and very persistent finish.



### BOTTLE

RENO 75CL  
EAN CODE  
5609296000777  
HEIGHT 345MM  
WEIGHT 1.25KG

### 6 BOTTLE CASE

HEIGHT 16.4CM  
WIDTH 24CM  
LENGHT 35CM  
WEIGHT 7.72KG  
GTIN 14  
25609296000771

### PALLET

CASES PER PALLET 91  
CASES PER TIER 13  
NR OF TIERS 7