

Açores

Açores IGP (Azores)

3 islands produce wine: Pico, Graciosa, & Biscoitos. (Island of Terceira)
DOP's granted 1994.

Maritime climate with high humidity and winds problematic.

Principally white wines but some red and Rosé produced.

33 approved grape varieties. (15 red – 18 white)

Principal White Grapes:

Verdelho,

Arinto dos Açores

Terrantez do Pico

Boal

Fernão Pires

Principal Red Grapes:

Aragonez

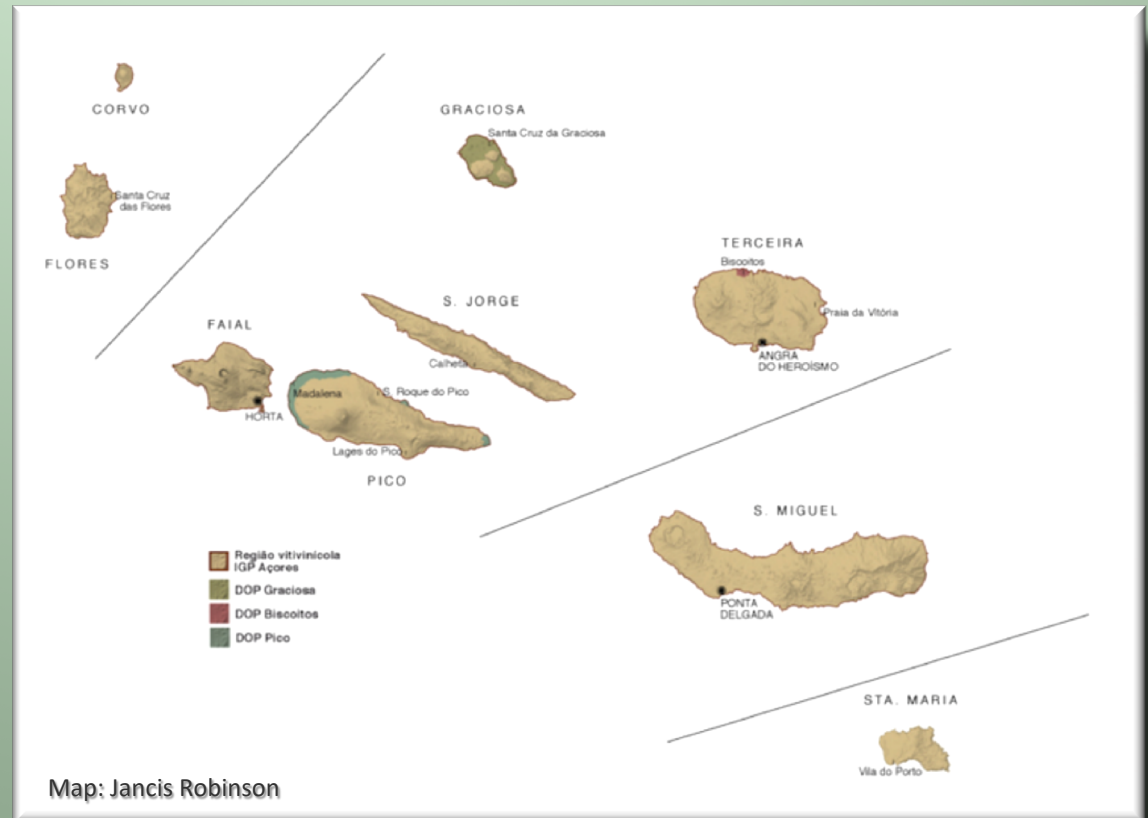
Cabernet Franc

Cabernet Sauvignon

Merlot

Touriga Nacional

Saborinho (Tinta Negra)



Viticulture

Volcanic soils (Basalt rocks)

Vines are trained low to the ground within **Currais** – enclosures surrounded by low stone walls to protect the vines from the wind.

1- 6 vines per Curral.



Wine styles

Traditionally the wines were fortified and oak aged.

Fortification both during and after fermentation to create the style.

Lajido is a wine from Pico with interrupted fermentation (Alc 17.5%) aged for 4 years in oak.

Dry wines, Vinho Licoroso and sparkling wines are also produced.

(Pet Nat Methode Ancestrale, Traditional method and petillant styles)