



CLARETE

By Insula Vinus

CHÃO DE SAL

## TECHNICAL DATA

### Grape varieties

*Merlot, Syrah, Saborinho, Arinto dos Açores, Verdelho, and others (from old red vineyards, with more than 80 years).*

### Concept

*Recovering the old way of making wines based on a blend of grape varieties found in the vineyards.*

*The field blend enriches the wines with multiple aromas and flavors.*

*This wine comes from vineyards located in the São Mateus area, benefiting from the unique climatic conditions of this part of the South Coast of Pico Island, which make the wines fresher and more saline.*

### Tasting notes

*Very expressive aroma of red fruits, some citrus and herbs, with a smooth, very fresh and saline body.*

### Winemaker

*Paulo Machado*

### Quantity produced

*1256 bottles of 750ml*

### Winemaking

*Selective manual harvest in 25kg buckets.*

*Approximately half of the blend results from direct pressing of a whole bunch which, after decanting, ferments at a controlled temperature with wild yeasts.*

*The other half results from skin maceration at low temperature for 3 days of destemmed and partially crushed grapes.*

### Analysis values

*Alcohol: 11.5% Vol.*

*Total acidity: 6,44g/l*

*pH: 3,35*

*Sugars: 0,9g/l*

*Total sulfur: 85mg/l*

### Food pairing

*Great gastronomic range, given its freshness and smooth structure, from grilled fish to white meats, pastas, salads and some desserts with red fruits.*

### Storage and serve advices

*Store at 8-10°C to be served at 12-14°C, and to be drunk at 14-16°C.*



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