



AZORES WINE CO. CANADA DO MONTE 2019

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The windswept archipelago of the Azores in the mid-Atlantic is one of the world's most unique wine regions, recognised by Unesco in 2004. Vines have been planted here since the 15th century, originally to supply refreshment to ships on the trade routes between Europe and the Americas. The Azores Wine Company is a project between winemakers Filipe Rocha, António Maçanita and Paulo Machado who have worked together to revitalise and rescue old vineyards and

forgotten grape varieties, using combination of traditional and modern winemaking techniques to present these treasures to the world.

The volcanic soils allied to proximity to the sea lends the wines a distinctly brisk, saline character. Hundreds of micro-vineyards are enclosed in small walls just a few metres square to protect them from the wind and sea-spray. These walls are made from basalt stones, which had to be removed from the ground before any planting could take place.

These are extraordinary wines with a special character that speaks deeply of their origins. António Maçanita is recognised as one of Portugal's most skillful winemakers, but it is this project borne from his passion for the Azores, which

really sets him apart.

Produced from a 60 to 80 year old vineyard , on original rootstocks right next to the sea, where Arinto from the Azores dominates, but there are also Verdelho, Boal (Malvasia Fina) and white Alicante (Boal deAlicante). The soil is volcanic mudstone soils formed 1500-2000 years ago. Harvested by hand, selection on table, direct press, cold-settled for 12 hours, first pressing vinified in stainless steel in horizontal vat (70%), 2nd pressing fermented in 3 year old French oak barrels (30%), without batonnage for 12 months. Just 2000 bottles made.

An amazing, special wine; in the mouth a dense concentrated attack, acidity cuts in the middle of the ripe apricot fruit and remains until

the end of the creamy palate
with a splash of salt, dried
citrus and smoked meats.
Broad textured yet fine and
mineral; this is hugely
characterful and quite brilliant.

