Os Volcanic Series são vinhos de origem vulcânica, onde os solos, pobres e pedregosos, desafiaram a própria definição de solo agrícola. Nesse quase "rocha mãe", no meio de vulcânicos, nas margens de Portugal, onde mais nada poderia crescer, as uvas desse Las Virgenes emergiram das nuanças de um solo que o astro não sabia. Todo o bravo clima açoriano permitiu, desenhando um rosé fresco, elegante e salino como poucos.
The Azores
• 9 islands
• discovered in 1427 by the Portuguese
• there were no inhabitants in the islands
• strategic position in the middle of the Atlantic. A huge percentage of the trade routes stopped in the Azores
THE ORIGIN OF THE VERDELHO

THE HISTORICAL AND GENETIC RESEARCH

THE WINES FROM AZORES GRAPE VARIETIES, HISTORY AND FUTURE. THE CRADLE OF VERDELHO.

Society of Wine Educators, Portland, August 2017
The origin of the Verdelho grape variety continues to be one of the greatest enigmas of Portuguese viticulture that is still under debate. It gains a reputation especially with the wines of Madeira and it is the most famous grape variety of the ancient wines of the Azores.
Verdelho grape variety has never been identified in the old vineyards of mainland Portugal.

The Verdelho variety was identified by microsatellites only in old vineyards in the Madeira and Azores archipelagos, in the Canaries archipelago and also in the Loire Valley.
Where is Verdelho from?

Society of Wine Educators, Portland, August 2017
Verdelho variety genetically identified in the Azores, Madeira, the Canaries and the Loire are the same
Gaspar Frutuoso first citation of Verdelho (1522-1591) – Terceira Island – Azores
The first mention of the Verdelho variety is in Azores and it was made by Gaspar Frutuoso, who in “Saudades da Terra” includes the archipelagos of the Azores, Madeira and Canaries
Drummond second citation (1649) - Verdelho in Pico island - Azores

The second mention of Verdelho is found in the XVII century, in 1649, by Francisco Ferreira Drummond, who mentions a great abundance of wine in Pico and Terceira islands and refers to Verdelho in a commercial exchange.
Verdelho non-citations in Madeira islands

In 1687, Hans Sloane visits the Madeira island and speaks of the Malvasia varieties and of other two varieties. David Hancock in 2009, assumes that Hans Sloane probably referred to Verdelho but it’s only a willful interpretation.

The “Bolton Letters” of the period 1695-1714, are sometimes cited as the first reference of Verdelho in Madeira, however William Bolton never mentions the Verdelho. It is André Simon, the editor of the letters in 1928, who speaks of Verdelho in Madeira.
The first citations of Verdelho in Madeira island 1768-1811:

- David Hancock and Alex Lindell refer to Verdelho in this period (1768-1811). However both authors cite the author from Madeira, Alberto Vieira, also our contemporary.

- **Gourlay in 1811, refers to Verdelho**

- Bowdich in 1823, refers to Verdelho
“200 years difference between the 1st citation in Azores and the 1st citation in Madeira.”

We consider that the Azores may question themselves about claiming the origin of Verdelho, even exclusively in the light of the bibliography.
Genetic Analysis

Microsatellites (SSR’s) are now the most widely used technique for molecular characterization of grapevine.

The aim was therefore to cross the various methodologies, to theorize about the most likely origin of Verdelho: France (Loire Valley), Sicily, Cyprus, Canary Islands and Portugal (Madeira or Azores).
Synonyms and homonyms of Verdelho

Verdelho is not:
- Gouveio (known in south Portugal as “Verdelho”), known as Godello in Spain;
- Verdejo blanco, Spanish variety
- Verdello and Verdechio Branco, synonymous of the Italian variety
- Verdejo de Salamanca, another Spanish variety
- Verdello del Hierro, variety from the Canary Islands

The homonyms of the Verdelho share only the proximity of the name.

There are no synonyms of the Verdelho variety.

Society of Wine Educators, Portland, August 2017
The parenting of Verdelho

The only possible candidate as parent of the Verdelho is the Savagnin with 0 mismatch in 28 SSR's. This hypothesis is also supported by the chlorotype since both varieties have haplotype D.

Savagnin is closely related to wild *V. vinifera* and is believed to be an ancient variety, being named as a "founder grape"
Screening the origins of Verdelho - confirming or discarding the historical theories

analysis were carried out with the database that has about 2650 varieties from all over the world.

Parenting tests were also carried out to verify if there are potential descendants or progenitors of the Verdelho, in the regions where this variety has its potential origin.
Loire:
Although not an authorized variety in the Loire region, Verdelho was found in the old vineyards, and until recently, the Château Baummard, a famous producer, produced a monovarietal wine of Verdelho named Vert de l'or.

The introduction of Verdelho from Madeira into the Loire was made in 1841 by the hand of Pierre Odart (1837-1873), who plants it in its test fields of Touraine
Crete:
10 varieties from the island of Crete are included in the database, and all are genetically distinct from Verdelho.

Cyprus:
Of the island of Cyprus 13 varieties are included in the database. There is no variety with 0 mismatch with Verdelho.

Sicily:
There are 10 Sicily varieties in the database for comparison. There is also no proximity between Verdelho and these varieties.

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**Canary islands:**

For the 11 microsatellites available in the website of the Canary Islands it was raised the possibility of Albillo Criollo being the result of the cross Verdelho X Palomino Fino (Listán blanco).

Both Albillo and Palomino Fino present mismatches
Madeira islands:
There are no varieties with 0 mismatch with the Verdelho, indicating that there is no proximity to the varieties of Madeira Islands.
Azores islands: Verdelho is the parent of both the Arinto dos Açores and Terrantez do Pico, confirmed by analysis of 28 SSR’s.

Also both varieties Arinto dos Açores and Terrantez do Pico have chlorotype D that comes from Verdelho.
CONCLUSION OF GENETIC AND HISTORICAL DATA
200 years between the first citation referring to the Verdelho in the Azores (about 1580) and the first citation referring to the Verdelho in Madeira.

The genetic analyses, and the data already published, allow us to perceive that the grapevine assortment of Madeira is all, except for Verdelho himself, present in the continent, and Verdelho has no relation to the other Madeira varieties.
AZORES AS THE CRADLE OF VERDELHO

In Azores the three white grape varieties, Arinto dos Açores, Terrantez do Pico and Verdelho, are not found in mainland Portugal, and only Verdelho is outside the archipelago.

Verdelho is the progenitor of Terrantez do Pico and Arinto dos Açores, suggesting that these two varieties were "born" in the Azores.
THE IMPORTANCE OF THE WINE CULTURE IN AZORES

THE IMPORTANCE OF PICO/FAYAL WINES FROM THE XVI UNTIL XIX CENTURY;

THE LINKS BETWEEN PICO AND MADEIRA WINES

THE AUTHENTIC STYLE OF THE WINE FROM PICO

Society of Wine Educators, Portland, August 2017
The production of wine started since the beginning of the settlement in the XV century.
Already by the end of the XVII century, the wine from Pico was exported to the English colonies in New England. There were English business men established in Horta, Faial Island, with interests on Pico’s wine trade.

Over the years it increased the concern about the wine’s quality and reputation. As it happened in Madeira, in the middle of the XVIII century, in Horta was created a tasting panel in order to regulate the wine quality for exports.
The well known captain James Cook also stopped in Horta, during his trip around the world between 1772 and 1775. In his report, written by Georg Forster, he mentions the small production in Faial and reinforces Pico’s huge production.
One of the biggest examples of the reputation of the wines from Pico can be found on a banquet of the Grand Master of the Order of Malta, served 1797, were one can find the “Pico Secco” and “Pico Amoroso”, in the same wine list as some of the most well known wines at that time, such as Port, Madeira, Bourgogne and Bordeaux.
THE LINKS BETWEEN PICO AND MADEIRA WINES

By the same ship, I have also consigned to you for sale, on account of Mr. J. G. Sommers of Fayal, thirty-four pipes and two hogsheads of Fayal wine. Twenty of them are called Madeira, but they are all, in reality, the produce of the island of Fayal. There is a little difference, you will find in the other fourteen; but they are far superior to any of the kind hitherto imported. Inclosed, you will receive a bill of lading for these wines, and an invoice, pro forma, as you are not limited to price, but must make the most of them your market will allow. As to account-sales, you will please to furnish distinct accounts for each (the Figueira, the thirty-four pipes Fayal, and the two hogsheads being respectively for account of different parties), and remit me per appoint for each. I remain very truly, Gent. your obedient humble servant,

JAMES BOX.
The exports of Pico wines through Faial Island was detailed by Andre Brue in 1703. He said that “There are two styles produced: the wine “passado”, which we call malvasia, (...) the other type of wine from Pico is the common one, called dry.”
By mid XVIII century, the botanic french Michel Adanson (1727-1806) said:
“(…) people see Pico as Faial vineyards. Their inhabitants go every year there to harvest and to produce two diferente white wines, one as Xerez, but not as good. The Malvasia is not that tasty, but the dry or table wine is almost as strong as brandy and quickly it gets to our head”.

As Andre Brue also described some decades earlier, the Malvasia wine looks like a style of wine rather than the grape varietal
In the XIX century, the swedish marine officer Johan Gustaf Hebbe (1777-1847) says: “the wine from Fayal is easy to sell in Antilles, North America, Hamburg and S. Petersburg. (...) When young, the wine is light, and it gets darked when ages. (...) The wine gets really better about 6-7 years, when the taste is smoother and more pleasant than the wines from Xerez or Tenerife, and much better than the wines produced in the north coast of Madeira. The malvasia from Fayal is one of the best sweet wines (...)

Society of Wine Educators, Portland, August 2017
THE RENAISSANCE OF THE FAMOUS VOLCANIC WINES OF PICO
The Azores 9 islands

- Corvo
- Flores
- Faial
- Graciosa
- Pico
- São Jorge
- Terceira
- São Miguel
- Santa Maria

WESTERN Group

CENTRAL Group

EASTERN Group

VISITAZORES.COM
Geologically the oldest island is Santa Maria – 8 million years. The youngest is Pico – 300,000 years. These means that the vegetation has much less development than in all the other islands. The mother rock is still very present!
THE RENAISSANCE OF THE FAMOUS VOLCANIC WINES OF PICO

From more than 6,000 hectares in the XVI-XIX century
To
120 hectares in 2004

Pico’s Vineyards and Wine Culture were declared
WORLD HERITAGE BY UNESCO

Society of Wine Educators, Portland, August 2017
The wine production in Madeira and Horta between 1852 and 1884

THE RENAISSANCE OF THE FAMOUS VOLCANIC WINES OF PICO

Society of Wine Educators, Portland, August 2017
Mostra Regional de Emprego e Formação Profissional, 11 de maio de 2016
In 2004 the Azores Government started to support the recovery of the vineyards

From 2004 – 2014 projects for more 150 new hectares

From 2014-2018 projects for more 650 new hectares

Society of Wine Educators, Portland, August 2017
THE RENAISSANCE OF THE FAMOUS VOLCANIC WINES OF PICO

Key moments

• Terrantez do Pico 2010
• Arinto dos Açores 2013
• Azores Wine Company 2014
We knew that Azorean wines have great singularity, exclusivity and History.

We suspected that there is a huge potential for producing high quality wines due to the grapes, the climate and the local wines already produced.

We confirmed that when we add what we knew together with the experiments of what we suspected, the result are wines produced in a standard where just a few Portuguese wines can reach, and that no one could dream for the Azores just a few years ago.

This is our mission, this is the key push to move forward!

António Maçanita, may 2015
a Proibida by:
António Maçanita
Tinto - Red Wine

AZORES
WINE COMPANY

GARRAFA Nº XXXX | 1980

Rare Grapes Collection
2014

Isabella
a Proibida

by:

António Maçanita

Tinto - Red Wine

Azores Wine Company

GARRAFA Nº XXXX | 2000

Rare Grapes Collection
"The Azores... You don't have to be mad to make wine here, but it helps"

Jamie Drummond, Sommelier/Wine Critic, Good Food Revolution, Canada
The Potential Azorean grapes

Verdelho, Terrantez do Pico and Arinto dos Açores

Terroir

volcanic soils, closeness to the sea, together with a rare mild climate, contributes to fresh and mineral wines (typical from cold regions), but with a salty and iodine profile.

Ageing Potential

very rare and can only be found in the most valuable regions in the world
Vineyards: 115 hectares

Winery + Tourism (2020)
- Maximum Production Capacity: 250,000 bottles
- Accommodation
- Tasting Room

Production 2016: aprox. 30,000 bottles

Exports (2016)
- Portugal mainland 20%
- Europe and North America 60%

Society of Wine Educators, Portland, August 2017
Our wines...

RARE GRAPES COLLECTION

VOLCANIC SERIES

Society of Wine Educators, Portland, August 2017
2015

Verdelho Original

by:

António Maçanita

L.G - Açores

Azores Wine Company

GARRAFA Nº XXXX | 4382

Rare Grapes Collection
FACT SHEET

Grape Varietal: 100% Verdelho “o Original”, from the islands

Concept: “Is it Verdelho Verdelho or Verdelho Gouveia?” the answer might well be “it is Verdelho Verdejo”. Confused? You should be. Many people believe that they have tasted Verdelho, but few have. Gouveio (aka Godello) was for several years wrongly identified has Verdelho generating this huge confusion. Verdelho, Gouveio and Verdejo are 3 distinct grape varieties, often confused. This is the original Verdelho, the one grown on the islands, the one with the mineral taste, and salts that teases the palate, and the one with the unique perfume that made Verdelho be...Verdelho!

Tasting Notes: Mineral and salty attack, it has the grape varieties and Azorean Terroir matrix, but with a much more exuberant, tropical aroma of the azorean pineapple and passion fruit, fresh fruit with acidity. It’s not the Verdelho-Gouveio, it's not the Verdelho-Verdejo, it is the Verdelho-Verdelho, the Original.

Denomination: D.O. Pico

Production: 4,382 bottles of 0,75l and 142 of 1,5l

Vinification: Manual harvest to 40Kg baskets, whole bunch pressing, natural racking after 24 hours, and fermentation in small 600 to 1000l stainless steel tanks.

Alcohol: 13,0%Vol.

Wine Pairing: Fresh, very mineral e salty. The perfect partner for oysters and “cracas”. Works well with grilled fish, salads and fresh seafood.

Service: Store at 6-8°C and serve at 10°C to drink at 12°C.

Viticulturist: Insula Virus
Winemaker: António Maçanita

Azores Wine Company, Lda
Rua dos Biscoitos, n°3 São Mateus
9950-542 Madalena, Pico - Portugal
Phone: +351 292 098 070 | Phone: +351 213 147 297 | Fax: +351 213 643 018
info@azoresswinecompany.com | www.azoresswinecompany.com
2015

Arinto
dos Açores by:
António Maçanita
D.O. Pico - Açores

Açores Wine Company

GARRAFA Nº XXXX | 5048

Rare Grapes Collection
**Grape Variety:** 100% Arinto dos Açores
Arinto dos Açores is a unique grape variety native to the Azores Islands. Although it shares the same name and good acidity of the mainland Arinto, the grapes are not related.

**Concept:** With its unique and unusual terroir, the vines are planted in the rock cracks at the foothills of the volcanic mountain, so close to the ocean that the locals say you can hear “the crabs singing”. The vineyards are protected from strong salty ocean winds by walls of rock known as “currais”.

**Tasting Notes:** Clean citrus color. Fresh, pure and mineral aroma with a touch of grapefruit in the palate it is sharp, pure and mineral wine with salts that tease the palate, showing it’s ocean born origin.

**Denomination:** D.O. Pico

**Production:** 5,048 bottles of 0,75l and 142 of 1,5l.

**Vinification:** Manual harvest to 40Kg baskets, whole bunch pressing, natural racking after 24 hours, and fermentation in small 600 to 1000l stainless steel tanks.

**Alcohol:** 13,0%Vol.

**Wine Pairing:** Fresh, very mineral and salty. The perfect partner for oysters and “cracas” Works well with grilled fish, salads and fresh seafood.

**Service:** Store at 6-8°C and serve at 10°C to drink at 12°C.

**Viticulturist:** Insula Vinus

**Winemaker:** António Maçanita
2015

Terrantez do Pico by:
António Maçanita

I.G. - Açores

Azores Wine Company

GARRAFA Nº XXXX | 1413

Rare Grapes Collection
FACT SHEET

Blend: 100% Terrantez do Pico

Vintage: 2015

Tasting Notes: Clean citrus color, fresher than the previous edition, notes of pineapple and grapefruit with a touch of iodine. The attack is full with texture and acidity, finishing fresh and with salt notes.

Vineyard Management: Manual harvest in boxes of 40 Kg. Bunches are handled one by one removing the rotten and green

Vinification: Tanks were previously cooled by a rudimentary system. The resulting must from the press was pumped after 24 hours. 25% of the must fermented in oak barrels for 9 months with "battânage" once a week.

Appellation: I.G. Açores

Climate: Oceanic.

Production: 330 bottles 0.75l

Alcohol: 12.5%/Vol.

Storage and Service: Store at 6-8°C and serve at 10°C to drink at 12°C.

Viticulturist: Susana Mestre
Winemaker: António Moita Maçanita
TINTO VULCÂNICO

AZORES WINE COMPANY

I.G. AÇORES 2015

Os Volcanic Series são vinhos de origem vulcânica, onde os solos, pobres e pedregosos, desafiem a própria definição de solo agrícola. Nesse quase “rocha mãe”, no meio de vulcânicos, nas montanhas de Portugal, onde mais nada poderia crescer, as uvas desejam, com desespero, chegar ao seu final...
**FACT SHEET**

**Varietals:** Aragonés, Agrónómica, Castelão, Malvarisco, Merlot, Touriga Nacional, Saboninho, Syrah and others.

**Concept:** In the middle of the Atlantic, on the base of the volcanic mountain, the Volcanic Series are wines of pure volcanic terroir. These infertile, rocky soils, defy the definition of usable soil. On the waterfront, planted on the "mother rock", where nothing else would grow, grapes ripen as much as the brave Azorean climate allows. Resulting on a fresh, elegant, salty and spicy red...a Volcanic Red!

**Tasting Notes:** Light ruby color, nose with cherry alcoholic notes, iodine and clove notes. Fresh palate, medium texture with lots of salinity and fine tannins. It is a Volcanic Red.

**Denomination:** I.G. Açores.

**Production:** 2.510 bottles of 0,75l.

**Vinification:** Manual harvest to 40Kg baskets, bunch selection in a sorting table, no pumps, gravity flow. Natural racking after 24 hours, and fermentation in small 600 to 1000l stainless steel tanks.

**Alcohol:** 12,5%Vol.

**Total acidity:** 6,7 g/l.

**Gastronomic:** Fresh, elegant, salty and spicy red. Serve at 16-18°C and enjoy with well flavored dishes of either simple red meats or well seasoned white meats of either traditional or modern cuisine.

**Service:** Store at 12 - 14°C and serve at 16°C to drink at 18°C.

**Viticulturist:** Insula Vinus
**Winemaker:** António Maçorita
FILIPE ROCHA
Founding Partner
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Society of Wine Educators, Portland, August 2017