





I.G. AÇORES 2015

Volcanic Series

Os Volcanic Series são vinhos de origem vulcânica, onde os solos, pobres e pedregosos, desafiam a própria definição de solo agrícola. Neste quase "rocha mãe", no meio do Atlântico e em um dos locais mais importantes de Portugal, onde mais nada poderia crescer, as uvas deste Rosé Volcânico amadurecem lentamente o bravo clima açoriano permitiu, desenhando um rosé fresco, elegante e salino como poucos.

# THE AZORES

## 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.**

## THE ORIGIN OF THE VERDELHO

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

## THE ORIGIN OF THE VERDELHO

*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.

# THE ORIGIN OF THE VERDELHO

**Where is Verdelho from?**

**Society of Wine Educators, Portland, August 2017**

## THE ORIGIN OF THE VERDELHO

Verdelho variety genetically identified in the Azores, Madeira, the  
Canaries and the Loire are the same



## THE ORIGIN OF THE VERDELHO

### **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

## THE ORIGIN OF THE VERDELHO

### **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 ORIGIN OF THE VERDELHO

### **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

## THE ORIGIN OF THE 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.**

# THE ORIGIN OF THE VERDELHO

## 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.

# THE ORIGIN OF THE VERDELHO

## 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"



## THE ORIGIN OF THE VERDELHO

### **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.

## THE ORIGIN OF THE VERDELHO

### ***Loire:***

Although not an authorized variety in the Loire region, Verdelho was found in the old vineyards, and until recently, the Château Baumard, 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 Tourraine

## THE ORIGIN OF THE VERDELHO

### ***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.

## THE ORIGIN OF THE VERDELHO

### ***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

## THE ORIGIN OF THE VERDELHO

### ***Madeira islands:***

There are no varieties with 0 mismatch with the Verdelho, indicating that there is no proximity to the varieties of Madeira Islands.

## THE ORIGIN OF THE VERDELHO

### ***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.

# THE ORIGIN OF THE 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

## THE ORIGIN OF THE VERDELHO

### **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**

## THE IMPORTANCE OF THE WINE CULTURE IN AZORES

The production of wine started since the beginning of the settlement in the XV century.

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

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.

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

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, where 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 AUTHENTIC STYLE OF THE WINES FROM PICO

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.”



## THE AUTHENTIC STYLE OF THE WINES FROM PICO

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

## THE AUTHENTIC STYLE OF THE WINES FROM PICO

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 (...)”



# **THE RENAISSANCE OF THE FAMOUS VOLCANIC WINES OF PICO**

**Society of Wine Educators, Portland, August 2017**

CERTIFIED  
**AZORES**  
BY NATURE

VISITAZORES.COM



**WESTERN Group**

- Corvo
- Flores

**CENTRAL Group**

- Graciosa
- Terceira
- São Jorge
- Pico
- Faial

**EASTERN Group**

- São Miguel
- Santa Maria

## The Azores 9 islands

## PICO ISLAND

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**

# THE RENAISSANCE OF THE FAMOUS VOLCANIC WINES OF PICO

The wine production in Madeira and Horta between 1852 e 1884



Society of Wine Educators, Portland, August 2017



© 2016 Google  
Image © 2016 DigitalGlobe

Google Earth

2004

Data das imagens: 18/8/2014 38°33'16.70"N 28°28'19.72"O elev 46 m altitude de visualização 1.46 km



## THE RENAISSANCE OF THE FAMOUS VOLCANIC WINES OF PICO

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

# 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*

*Society of Wine Educators, Portland, August 2017*









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
- Accomodation
- Tasting Room

**Production 2016:** aprox. 30.000 bottles

### **Exports (2016)**

- Portugal mainland 20%
- Europe and North America 60%



**Our wines...**

**RARE GRAPES COLLECTION**

**VOLCANIC SERIES**





2015

Verdelho

o Original by:

António Maçanita

L.G - AÇORES

AZORES WINE  
COMPANY

GARRAFA N° XXXX | 4382

*Rare Grapes Collection*

# FACT SHEET

**Grape Varietal:** 100% Verdelho "o Original", from the islands

**Concept:** "Is it Verdelho Verdelho or Verdelho Gouveio?", 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 as 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 Vinus  
**Winemaker:** António Maçanita



**Azores Wine Company, Lda**

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info@azoreswinecompany.com | www.azoreswinecompany.com



2015

Arinto  
dos Açores by:

António Maçanita

D.O.PICO - AÇORES

AZORES WINE  
COMPANY

GARRAFA N° XXXX | 5048

*Rare Grapes Collection*

### **Grape Varietal:** 100% Arinto dos Açores

Arinto dos Açores is a unique grape varietal 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 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 Vinus

**Winemaker:** António Maçanita



**Azores Wine Company, Lda**

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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 "battónage" 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



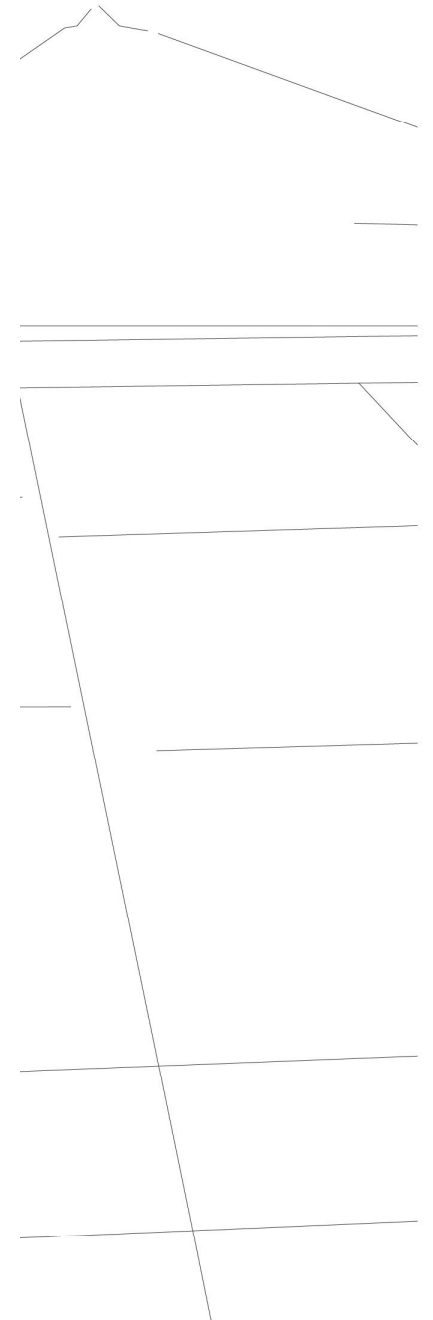
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GARRAFA Nº XXXX | 2853

Atlantic Ocean

NORTH AMERICA

EUROPE

AÇORES

# TINTO VULCÂNICO

AFRICA

Pacific Ocean



AZORES WINE COMPANY

SOUTH AMERICA

I.G. AÇORES 2015

Volcanic Series

Os Volcanic Series são vinhos de origem vulcânica, onde os solos, pobres e pedregosos, desafiam a própria definição de solo agrícola. Nestes quase "rocha mãe", no meio do Atlântico, a 1500 km de Portugal, onde mais nada poderia crescer, as uvas desta Volcanic Series produzem o Tinto



## FACT SHEET

**Varietals:** Aragonés, Agronómica, Castelão, Malvarisco, Merlot, Touriga Nacional, Saborinho, 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.

**Gastronomie:** Fresh, elegant, salty and spicy red. Serve at 16°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 Maçanita





# Czar

DE JOSÉ DUARTE GARCIA

DOP PICO  
VINHO LICOROSO

2009  
SUPERIOR

VERDELHO, ARINTO DOS AÇORES  
E TERRANTÊS DO PICO  
SECO

20% VOL.

75 cl e

Produzido e Engarrafado por Fortunato Garcia  
Pico - Açores - Portugal



VERDELHO

YEARS 10 ANOS

AZORES  
WINE COMPANY



**FILIPE ROCHA**

Founding Partner

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Society of Wine Educators, Portland, August 2017