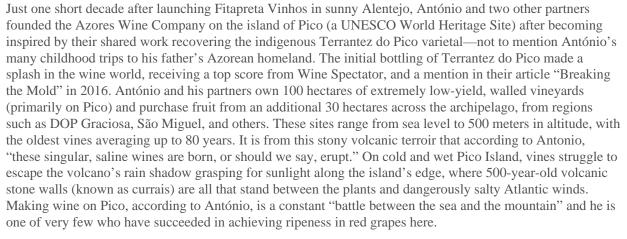


## Isabella a Proibida





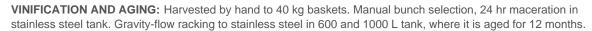
**WHAT MAKES THIS WINE UNIQUE?:** This is a wine made from a hybrid of Vitis Vinifera and Vitis Labrusca. In addition to making it very resistant to phylloxera, the Labrusca element gives Isabella an intoxicating, sauvage quality on the nose. Simultaneously delicate and powerful, Isabella is an incredibly versatile wine, with food-friendly acidity, a profound mineral signature and terrific concentration.

RATING HISTORY: 2017 94 "Excellent Value" Forbes; 2015 90WA



**GRAPE:** 100% Isabella. Sustainably grown vines planted in volcanic basalt soils at sea level (0 m elevation). Antonio has rescued an old plot of this unique varietal for a passion project, to show that this grape is capable of making spectacular wine.

**PAIRING SUGGESTIONS:** Isabella's high toned acidity makes it a wonderful red for seafood, and its concentration gives it great versatility. Mushrooms, game and rich seafood dishes are all terrific pairs.





**LOCATION, SOIL, CLIMATE:** Pico, in the Azores, is about 1000 miles off the coast of Portugal. It is dominated by the volcano Ponta do Pico, Portugal's highest mountain. The soil is entirely black basalt, which puts enormous stress on the vines, lowering yields. Vines are the only crop to speak of on Pico, as other plant life has a difficult time surviving. The average elevation of the vineyards is sea level (0m). Temperature from April to October is 60-70 degrees Fahrenheit (15-21 C), with annual rainfall of 1200mm (47").

**TASTING NOTES** Brilliant ruby-purple. On the nose, explosive aromas of sour cherry, cranberry, sour beer, beef blood, and sea spray. On the palate, high-toned, juicy red cherry fruit, with mouth watering acidity and a pronounced salinity. Funky and sauvage through the mid-palate, finishing with umami-laden flavors of meat, seaweed and wet stone. Impressive clarity and concentration.

**ALCOHOL CONTENT:** 2015: 12.5% / 2016: 12% **UPC CODE:** 5600869590121