



## SOGRAPE DISTRIBUTES AZOREAN WINES A CERCA DOS FRADES

**Press Release 10/07/2023 - Sogrape Distribuição has just integrated the Azores region into its portfolio with the arrival of A Cerca dos Frades. This new representation is another step in the premiumisation of the company's offer, in this case, with the high-quality white wines from the island of Pico.**

Started by the company's founder, Tito Silva, in the heart of the Lajido de Santa Luzia vineyard landscape on the island of Pico, A Cerca dos Frades is the result of a close relationship with a plot of land that belonged to his grandfather, where a small family used to harvest the grapes when he was a child.

The requalification of the vineyards began in 2015 when 3 hectares were planted with the Terrantez do Pico, Arinto dos Açores and Verdelho grapes. By 2018, there were 15 hectares, and the first wine, A Cerca dos Frades Blend, was launched. The first single-grape, A Cerca dos Frades Terrantez do Pico, was launched the following year. The second single grape, A Cerca dos Frades Verdelho appeared the following year. Following the 2021 harvest, the first A Cerca dos Frades Arinto from the Azores single-grape will also be launched.

Cerca dos Frades' 20 hectares or so of native Azorean grape varieties offer distinctive wines that Sogrape Distribuição will now distribute.

*"We always aim to add value and diversity to our offer through quality brands. The entry of A Cerca dos Frades allows us to integrate a new region into our portfolio, supporting a producer who brings Sogrape the distinctive attributes of Azorean wine with its unique freshness and acidity",* Gonçalo Sousa Machado, CEO of Sogrape Distribuição, noted.

*"We deeply believe in the legacy of our ancestors, who heroically managed to make wine from stone, which was once the wealth of this land. Our purpose has always been to value our grape varieties, our land and our traditions, creating excellent wines that, through this partnership with Sogrape, a reference in the wine sector, will now reach more consumers, allowing Cerca dos Frades to expand its presence in Portugal",* Tito Silva, producer of A Cerca dos Frades, said.

The A Cerca dos Frades wines will be available from 20 July in Sogrape Distribuição's portfolio.



### A CERCA DOS FRADES - BLEND

Produced in the heart of the World Heritage Vineyard Landscape of Lajido de Santa Luzia, on the island of Pico, this wine combines the freshness of the Azores Arinto, the elegance of Terrantez do Pico and the fragrance of Verdelho in a blend that is clearly marked by the recent volcanic origin of the soils, proximity to the sea and a temperate Atlantic climate. Freshness and salinity are two of the attributes that enhance its gastronomic side, perfectly accompanying grilled fish, salads and fresh seafood.



### A CERCA DOS FRADES - VERDELHO

Made from Verdelho grapes that are emblematic and cherished on the island of Pico, where they have grown for hundreds of years, it also represents a style of wine that once conquered the world.

This wine is the result of a careful selection of the best grapes from Cerca dos Fraides in Santa Luzia on the north coast of the island of Pico. It is a fresh, saline, elegant wine that goes perfectly with grilled fish, salads, seafood and cheeses.



### A CERCA DOS FRADES - TERRANTEZ

Terrantez do Pico is a grape variety that was created on the island of Pico, where it finds unique conditions to develop its attributes. Special but sensitive, it requires great attention in the vineyard so that the grapes can express their floral character, freshness, elegance and saltiness.

There is an elegant aroma typical of the grapes, with floral notes, rounded in the mouth, fresh and markedly saline. It goes perfectly with grilled fish, salads, seafood and cheeses.



## A CERCA DOS FRADES - ARINTO

The Arinto grapes from the Azores are exclusive to these islands. They are the most widely grown in the region, producing fresh, salty wines. This wine results from grapes from only one plot in Cerca dos Fraudes in Santa Luzia on the north coast of the island of Pico.

Its complex aroma combines citrus fruits with a tropical touch and notes of sea air; it is fresh, salty and round, a perfect accompaniment to grilled fish, salads, seafood and cheeses.