

# Sem Igual 2012

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## Tasting Notes:

Citric color, floral notes and citric bouquet, green apple and peach.

Proceeding from our handpicked grapes, which are straight pressed (not destalked), followed by decantation. 100% Stainless steel tank fermented for 8 days at 17°C temperature. 10 days after fermentation is completed it stands in stainless steel tank for 3 months.

## Technical Specification:

- Wine type: white
- Vines: facing south in a half slope configuration
- Grapes: 80% Arinto and 20% Azal
- Alcohol: 13,5% vol.
- Total Acidity: 6,6 g/L
- Sugar Content: 2,4 g/L
- PH: 3,04
- Number of bottles produced: 600 bottles

