

# Sem Igual 2013

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## Tasting Notes:

Showing nice purity on opening, it quickly develops an earthier nuance, some minerality, a stone-washed feel. Nicely structured, it has good supporting acidity and penetration on the finish. The fruit pops up and becomes, well, fruitier, leaving the minerality a bit behind. 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: 13,3% vol.
- Total Acidity: 7,2 g/L
- Sugar Content: 3,5 g/L
- pH: 3,04
- Number of bottles produced: 2000 bottles

