

Sem Iguar 2014

Tasting Notes:

Livelier and quite ethereal feel with evident citric notes with the fruit dancing over the tongue: lime, lemon, orange and lemon tree leave. Medium bodied, fresh and long finish. It should age rather well for a few years.

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 6 months.

Technical Specification:

- Wine type: white
- Vines: facing south in a half slope configuration
- Grapes: 70% Arinto and 30% Azal
- Alcohol: 12,9% vol.
- Total Acidity: 6,6 g/L
- Sugar Content: 1,5 g/L
- PH: 3,21
- Number of bottles produced: 3300 bottles

