

Sem Igual 2015

Tasting Notes:

Expressing aroma and slightly exuberant. The fruit notes are again mostly citric, along with some minerality. Lime, lemon and orange. Banana and pear were also identified. Medium/high bodied, fresh and a quite long finish. It should age 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: 13,2% vol.
- Total Acidity: 6,3 g/L
- Sugar Content: 1,5 g/L
- PH: 3,24
- Number of bottles produced: 4000 bottles

