

Sem Igual 2016

Tasting Notes:

Expressing aroma and slightly exuberant. The fruit notes are again mostly citric, along with some minerality. Medium/high bodied. It will evolve nicely in the bottle becoming better balanced and rounder. It should age well for a few years. A great vintage, perhaps one of the best. 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:3,4
- Number of bottles produced: 6600 bottles

