

Sem Iguar Vinho Verde DOC 2017

Classification: DOC

Wine type: White

Vintage: 2017

Grape varieties: Arinto (70%) and Azal (30%)

Soils: Granite/Gravel

Harvest date: Mid September 2017

Vinification: Fermentation at 17°C for 8 days. Transfer 10 days after fermentation and aging in stainless steel vats for 8 months.

Alcohol: 13%

Total acidity: 7.2 g/L

Residual sugar: 1.5 g/L

PH: 3,11

Color: Citrus yellow

Aroma: Citrus, some wet stone, minerality, oxidation evolution

Mouth: “warmer” wine, due to the volume in alcohol, slightly full-bodied, fresh and long finish

Quantity produced: 8000 bottles

Service temperature: 12°C

Gastronomy: Excellent to accompany white meats, fish and shellfish, cheeses

