

Sem Igual Vinho Verde DOC 2018

Classification: DOC

Wine type: White

Harvest: 2018

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

Soils: Granite/Gravel

Harvest date: beginning of September 2018

Vinification: Segmented harvest, hand picking, pressing of whole grapes followed by decanting. Fermentation at 17°C for 8 days. Transfer 10 days after fermentation and aging in stainless steel vats for 8 months.

Alcohol: 12%

Total acidity: 6.9 g/L

Residual sugar: 1.5 g/L

pH: 3,06

Color: citrus yellow

Aroma: citrus, oxidation evolution

Mouth: rounded acidity, 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.

