

# Sem Igual Vinho Verde DOC 2019

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**Classification:** DOC

**Wine type:** White

**Vintage:** 2019

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

**Soils:** Granite/Gravel

**Harvest date:** Mid September 2019

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

**Alcohol:** 12,5%

**Total acidity:** 8.7 g/L

**Residual sugar:** 2.0 g/L

**pH:** 3,05

**Color:** Citrus yellow

**Aroma:** Citrus

**Mouth:** fresh, high acidity, medium body, long finish

**Quantity produced:** 5500 bottles

**Service temperature:** 12°C

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

