

# Sem Igual Ramadas Metal DOC 2018

**Classification:** DOC

**Wine type:** White

**Harvest:** 2018

**Grape varieties:** Arinto (60%) and Azal (40%)

**Soils:** Granite / Vineyard in ramada (pergola style) with more than 70 years

**Harvest date:** end of September 2018

**Vinification:** Maturation of older vines conducted in very unique branches with impeccable health status. With the end of fermentation and aging in stainless steel vats. A mineral and long wine.

**Alcohol:** 13.6%

**Total acidity:** 7.4 g/L

**Residual sugar:** 2 g/L

**pH:** 3.11

**Color:** citrus yellow

**Aroma:** citrus, some wet stone, minerality

**Mouth:** slightly full-bodied, fresh and long finish

**Quantity produced:** 800 bottles **Available stock:** 50 bottles

**Service temperature:** 12°C

**Gastronomy:** excellent to accompany traditional Portuguese dishes including meat, fish in general and cheeses.

