

Sem Igual Ramadas Metal 2017

Tasting Notes:

Maturation of older vines conducted in very singular pergola style with impeccable sanitary state. With fermentation and stage in 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: more than 50 years vines in pergola style
- Grapes: 60% Arinto and 40% Azal
- Alcohol: 13,6% vol.
- Total Acidity: 7,4 g/L
- Sugar Content: 2 g/L
- PH: 3,08
- Number of bottles produced: 800 bottles

