

Sem Igual Ramadas Wood 2017

Tasting Notes:

Maturation of older vines conducted in very singular pergola style with impeccable sanitary state. With end of fermentation and stage in barrels used of French Oak. A wine, full-bodied but fresh and long. The stage in barrels helped to round up edges and make wine more evolved (oxidative evolution). It has an expressive aroma. Fruit notes are citrus fruits to which mineral notes are added.

Technical Specification:

- Wine type: white
- Vines: more than 50 years vines in pergola style
- Grapes: 60% Arinto and 40% Azal
- Alcohol: 13,3% vol.
- Total Acidity: 7,2 g/L
- Sugar Content: 1,5 g/L
- pH: 3,08
- Number of bottles produced: 800 bottles

