

# Sem Iguar Ramadas Wood DOC 2018

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**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:** 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 used French oak barrels. A full-bodied but fresh and long wine. The aging in barrels helped to round off edges and make the wine more evolved (oxidative evolution). It has an expressive aroma. The fruit notes reveal themselves as citrus to which mineral notes are added.

**Alcohol:** 13.3%

**Total acidity:** 7.2 g/L

**Residual sugar:** 1.5 g/L

**pH:** 3,08

**Color:** citrus yellow

**Aroma:** stone fruit

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

**Quantity produced:** 800 bottles **Available stock:** 200 bottles

**Service temperature:** 12°C

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

**Price (PVP):** 30€

