

Sem Mal 2017

Tasting Notes:

White wine making malolactic fermentation in bottle. The result is fresh, light and refreshing wine with a fine bubble. Aroma expressive and vibrant. The notes of fruit are citrus to which the wet stone joins. Slightly full bodied, very fresh, with "needle" and high acidity. Transfer 10 days after fermentation and bottle stage where malolactic fermentation occurred. Unfiltered wine with low sulfur.

Technical Specification:

- Wine type: white
- Vines: vineyard with 4 years
- Grapes: 30% Arinto and 70% Azal
- Alcohol: 11,1% vol.
- Total Acidity: 8,2 g/L
- Sugar Content: 2,5 g/L
- pH: 3,4
- Number of bottles produced: 325 bottles

