

Sem Mal DOC 2020

Classification: DOC

Wine type: White

Vintage: 2020

Grape varieties: Arinto (30%) and Azal (70%)

Soils: Granite/Gravel

Harvest date: beginning of September 2020

Vinification: “historic” wine from the Vinho Verde region. A white wine that undergoes malolactic fermentation in the bottle. The result is a fresh, light and refreshing wine with a fine bubble. Expressive and vibrant aroma. The fruit notes reveal themselves as citrus to which a salty flavor is added. Very fresh, with “needle” and high acidity. Racking 10 days after fermentation and aging in bottle where malolactic fermentation took place. Unfiltered wine with low sulfur content.

Alcohol: 11%

Total acidity: 8.2 g/L

Residual sugar: 1.5 g/L

pH: 3,94

Color: Unfiltered wine, slightly cloudy

Aroma: citrus, panification notes

Mouth: fresh, light, salty, a little more fizzy due to the more malo lactic fermentation

Quantity to export: 1000 bottles

Service temperature: 8°C

Gastronomy: excellent with seafood (especially oysters), fatty fish, salads, pastas & cheeses and tempura.

