Sem Igual SKIN - Vinho Verde DOC 2022

Classification: DOC
Wine type: White
Vintage: 2022
Grape varieties: Alvarinho (70%), Arinto (20%) and Azal (10%)
Soils: Granite/Gravel
Harvest date: 19th September 2022
Vinification: the grapes are manually harvested, selecting only ripe bunches. In the winery, the berries are carefully sorted and destemmed, then undergo a maceration (skin contact) process in stainless steel tanks for three days, with temperature control. After this period, the wine proceeds to a regular fermentation process.
Alcohol: 13%
Total acidity: 7.3 g/L
Residual sugar: 4.0 g/L
pH: 3,05
Color: citrus yellow
Aroma: fruity, some tropical fruit with soft citrus notes, sweetness on the nose
Mouth: fresh, light, salty, slightly fizzy
Quantity produced: 3500 bottles
Service temperature: 12ºC
Gastronomy: excellent to accompany some red meats, white meats, fatty fish and cheeses.