

Sem Igual Vinho Verde DOC 2020

Classification: DOC

Wine type: White

Vintage: 2020

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

Soils: Granite/Gravel

Harvest date: Mid September 2020

Vinification: Fermentation at 17°C for 8 days. Transfer 10 days after fermentation and aging in stainless steel vats for 8 months.

Alcohol: 12,4%

Total acidity: 7.15 g/L

Residual sugar: 1.0 g/L

pH: 3,12

Color: Citrus yellow

Aroma: Citrus

Mouth: fresh fruit, high acidity, medium body, crunchy

Quantity produces: 6000 bottles

Stock available to export: 4000 bottles

Service temperature: 12°C

Gastronomy: Excellent to accompany white meats, fish and shellfish, cheeses

