

Sem Igual Vinho Verde DOC 2022

Classification: DOC

Wine type: White

Harvest: 2022

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

Soils: Granite/Gravel

Harvest date: 6th of September 2022

Vinification: Segmented harvest, hand picking, pressing of whole grapes followed by decanting. Fermentation at 17°C for 8 days. Transfer 10 days after fermentation and aging in stainless steel vats for 8 months.

Alcohol: 12,5%

Total acidity: 7.6 g/L

Residual sugar: 1.8 g/L

pH: 3,01

Color: citrus yellow

Aroma: citrus

Mouth: rounded acidity, medium-bodied, fresh and long finish

Quantity produced: 8000 bottles

Service temperature: 12°C

Gastronomy: excellent to accompany white meats, fish and shellfish, cheeses.

