

Sem Igual Ramadas Wood DOC 2021

Classification: DOC

Wine type: White

Harvest: 2021

Grape varieties: Arinto (60%) and Azal (40%)

Soils: Granite / Vineyard in ramada (pergola style) with more than 70 years

Harvest: End of September 2021

Vinification: Maturation of older vines conducted in very unique branches with impeccable health status. With the end of fermentation and aging in used French oak barrels. A full-bodied but fresh and long wine. The aging in barrels helped to round off edges and make the wine more evolved (oxidative evolution). It has an expressive aroma. The fruit notes reveal themselves as citrus to which mineral notes are added.

Alcohol: 11,5%

Total acidity: 8,5 g/L

Residual sugar: 1.3g/L

pH: 2,94

Color: citrus yellow

Aroma: stone fruit

Mouth: full-bodied, fresh and long finish

Quantity produced: 400 bottles

Service temperature: 12°C

Gastronomy: excellent to accompany traditional Portuguese dishes including meat, fish in general and cheeses.

