



Quinta do  
Lagar Novo

## 5<sup>a</sup> DO LAGAR NOVO 2015



REGION // Lisbon

GRAPE VARIETIES // Viognier 100%

HARVEST// In the last week of August, when the grapes were in excellent ripeness and magnificently mature and healthy. Selected, handpicked grapes reach the winery in boxes of 18kg.

WINEMAKING// Fermentation using natural yeast, in a controlled environment of 14°C -16°C in stainless vat.

BOTTLING// 4.000 bottles In May 2015

ANALYTICAL PARAMETERS // **Alcohol** 13.5%Vol, **Total Acidity** 6.3 g/dm<sup>3</sup> **pH** 3.34

TASTING NOTES // Very good fruit in aroma, fragrant, tropical. Acidity alive in the mouth, some spice.

GASTRONOMIA // Fish, seafood, white meat and pastas. Good combination with sushi .

SERVE // 10<sup>a</sup> - 12<sup>o</sup>