



Quinta do
Lagar Novo

VIOGNIER RESERVE 2014



REGION // Lisbon

GRAPE VARIETY // Viognier 100%

HARVEST // In the first week of September, when the grapes were in excellent ripeness and sanity. Collected by hand to 18 kg boxes which went directly to the cellar.

WINEMAKING // The fermentation was in French oak barrels with a controlled environment of 14° C and using natural yeast. Once the fermentation process has finished, the sediment is agitated (batonnage), over eight months

ANALYTICAL PARAMETERS // **Alcoholic content** 14% Vol.
Total Acidity 4.7 g/dm³ // **pH** 3.52

TASTING NOTES // Elegant and very balanced, which well reflects the characteristics of the variety and its terroir.

Flavour , fresh fruit, white flowers and some peach.

SERVING SUGGESTIONS // Fish, seafood as well with sushi, white meat, cheese, pastas, Rosotto.

SERVE // 10^a - 12°C