



CONDE VIMIOSO

CONDE VIMIOSO SOMMELIER EDITION 2020



DENOMINATION	Regional Tejo
TYPE	Rosé
GRAPE VARIETIES	100% Castelão
REGION	Tejo
SOIL	Sandy, with pebbles stones
HARVEST	By hand to small cases of 15 Kg
VINIFICATION	After manual harvest, the grapes were cooled to 5°C, followed by destemming and pressing. After clarification by decantation, alcoholic fermentation took place at a controlled temperature of 15°C. The wine aged on the fine lees for 6 months.
AGEING	10% of the batch was fermented in 300L French oak barrels of 2 and 3 years.
ALCOHOL	13% vol.
TOTAL ACIDITY	<4 g/l
TASTING NOTES	Pink color, with salmon nuances. Intense and expressive aroma, predominance of red fruit, such as strawberry and cherry, some floral notes and a vegetal touch that gives it a lot of freshness. Textured and intense in the mouth, with a quality acidity that marks a long aftertaste.
PAIRINGS	A wine that goes very well with salads, pastas, grilled fish and white meat.