

CONDE VIMIOSO



VINHA DO  
CONVENTO

CONDE VIMIOSO VINHA DO CONVENTO WHITE 2019

The Conde Vimioso Vinha do Convento tells the story of a unique terroir, a unique environment, a vineyard that is composed of the peculiar pebble stone, a generous gift left by nature over 400,000 years ago by the Tagus River that passed on this land throughout the millennia. Bottled in truly exceptional years, it is a wine designed so that the legacy and magic of this vineyard will last for the next decades.



DENOMINATION Vinho Regional Tejo

VARIETIES 100% Arinto

SOIL Pebble Stone

HARVEST/VINIFICATION After manual harvesting of the pre-selected parcels, during which the grapes were carefully selected, they were cooled to 5°C, followed by destemming and skin maceration for a few hours at low temperature. After a gentle pressing, followed by a long maceration at 6°C, for 8 days, with the lees and then static decantation. Alcoholic fermentation began, at a controlled temperature, in a stainless steel tank, passing the must halfway through the alcoholic fermentation to 500lt French oak barrels, where it remained for a year with the fine lees.

AGING 12 months in 2 new 500lts French oak barrels .

ALCOOL 13% vol. TOTAL ACIDITY 6g/l RESIDUAL <2 g/l  
SUGARS

TASTING NOTES Bright citrine color. Intense and very elegant aroma, with a predominance of diverse citrus notes, such as lime and grapefruit. In the mouth it is complex, deep and structured, with a lively acidity, but very well integrated, which gives it great freshness and persistence. With a long aftertaste, minerality persists, with some notes of dried fruit and a slightly smoked. A wine with great aging potential.