



# CONDE VIMIOSO



## CONDE VIMIOSO WHITE 2021

DENOMINATION	Regional Tejo
TYPE	White
GRAPE VARIETIES	Arinto, Fernão Pires
REGION	Tejo
SOIL	Sandy
HARVEST	By hand to small cases of 15 Kg
VINIFICATION	After a pre-fermentative maceration at low temperatures the grapes are pressed and the juice is clarified. Fermentation occurs at controlled temperature, approximately at 16°C.
ALCOHOL	12,5% vol.
TOTAL ACIDITY	6 g/l
RESIDUAL SUGARS	<4 g/l
TASTING NOTES	Soft and fresh, citrus coloured wine with tropical aromas of pineapple and mango, combined with pink floral notes.  In the mouth, elegant and engaging, with a long finish.
PAIRINGS	Goes well with fish and seafood dishes, white meat and pasta.