



CONDE VIMIOSO



CONDE VIMIOSO RED 2017

DENOMINATION	Regional Tejo
TYPE	Red
GRAPE VARIETIES	Aragonez, Castelão, Touriga Nacional, Syrah, Cabernet Sauvignon
SOIL	Sandy soil
HARVEST	By hand to small cases of 15 kg
VINIFICATION	Upon arrival at the winery, the grapes are de stemmed and crushed. Controlled temperature fermentation at 25°C takes place in stainless steel tanks.
AGEING	Six months in oak barrels
ALCOHOL	13.5% vol.
TOTAL ACIDITY	5.5 g/l
RESIDUAL SUGARS	<4 g/l
TASTING NOTES	Defined ruby red color. Aromas of red fruits and jam. Soft tannins confer a very pleasant and well balanced structure, ending with notes of ripe fruits.
PAIRINGS	Goes well with game, red meats, and traditional portuguese food.