



CONDE VIMIOSO

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DENOMINATION Regional Tejo

TYPE Red

GRAPE VARIETIES Touriga Nacional, Cabernet Sauvignon, Aragonez, Syrah

SOIL Sandy soil

HARVEST By hand to small cases of 15 kg

VINIFICATION Upon arrival at the winery, the grapes are de-stemmed and gently crushed. Fermentation takes place in wooden vats at controlled temperature of 25° C, following a long maceration.

AGEING In new and second year French oak barrels for 18 months

ALCOHOL 14.5% vol.

TOTAL ACIDITY 6 g/l

RESIDUAL SUGARS <2 g/l

TASTING NOTES Deep garnet-red color. Mineral aromas, prune, wild blackberries and spices on the nose. Soft, with robust and complex tannins which confer great ageing potential. Red fruits blend in the structure with elegance. Ends with persistent notes of black fruits.

