

# ***Falua – Sociedade de Vinhos, S.A.***

## ***Conde de Vimioso Reserva 2008***

<b>Denomination</b>	Regional Tejo
<b>Type</b>	Red wine
<b>Grape varieties</b>	Touriga Nacional , Aragonês, Cabernet Sauvignon
<b>Region</b>	Tejo
<b>Soil</b>	Sandy soils
<b>Harvest</b>	By hand to small cases of 15 kg
<b>Vinification</b>	Upon arrival at the winery, the grapes are de-stemmed and gently crushed. Fermentation takes place at controlled temperature of 25° C, following a long maceration in French oak vats.
<b>Ageing</b>	In new and second year French oak barrels for 16 months.
<b>Alcohol</b>	14,5% vol.
<b>Total acidity</b>	6,0 g/l
<b>Residual sugar</b>	<4 g/l
<b>Tasting notes</b>	Deep garnet-red colour. Mineral aromas, prunes, 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.



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