



CONDE DE VIMIOSO RESERVE 2011

Denomination	Regional Tejo
Type	Red Wine
Grape varieties	Touriga Nacional, Cabernet Sauvignon , Syrah and Aragonez
Region	Tejo
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.
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Alcohol	14 % vol.
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Total acidity	6 g/l
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Residual sugar	< 4 g/l
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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.