



CONDE VIMIOSO



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DENOMINATION Vinho Regional Tejo

TYPE Rosé

GRAPE VARIETIES Touriga Nacional, Syrah

REGION Tejo

SOIL Sandy with pebbles stones

HARVEST By hand to small cases of 15 Kg

VINIFICATION The grapes are de-stemmed and gently crushed, and soon after cooled off to a temperature of 10°C. They rest for 3-4 hours, in order to achieve greater aroma extraction of the skins. After this period, they are pressed and the must is clarified. Fermentation takes place at controlled temperature of 16°C.

ALCOHOL 13% vol.

TOTAL ACIDITY 5.5 g/l

RESIDUAL SUGARS <4 g/l

TASTING NOTES Pink crystal clear wine. Intense aromas, red fruits, fine and elegant. Smooth, fresh and with complexity in the mouth. Great harmony with good long finish.

PAIRINGS Goes well with Mediterranean salads and Asian cuisine or as aperitif.