



CONDE VIMIOSO SOMMELIER EDITION 2016

DENOMINATION	Regional Tejo
TYPE	Red
GRAPE VARIETIES	Touriga Nacional, Aragonez, Cabernet Sauvignon, Bouschet
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 25º C, following a long maceration.
AGEING	In new and second year French oak barrels for 12 months
ALCOHOL	14% vol.
TOTAL ACIDITY	6 g/l
RESIDUAL SUGARS	<4 g/l
TASTING NOTES	Defined ruby red color. Aromas of red fruits and jam, with slight nuances of spices from the wood. Soft tannins confer a very pleasant and well balanced structure and elegance, ending with persistent notes of ripe black fruits.
PAIRINGS	Game, grilled or roasted meats, sausages, patês and cheese.