



CONDE VIMIOSO

CONDE VIMIOSO SOMMELIER EDITION 2017



DENOMINATION Regional Tejo

TYPE Red

GRAPE VARIETIES Aragonês, Cabernet Sauvignon, Petit Verdot, 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 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.