



## CONDE VIMIOSO

### CONDE VIMIOSO SUPERIOR 2018



DENOMINATION Regional Tejo

TYPE Red

GRAPE VARIETIES Castelão, Cabernet Sauvignon, Petit Verdot, Touriga Nacional

REGION Tejo

SOIL Sandy with pebbles stones

HARVEST By hand to small cases of 15 kg

VINIFICATION The grapes are destemmed and gently crushed shortly after arriving at the cellar. After a pre-fermentative maceration at low temperatures, alcoholic fermentation takes place at a controlled temperature (25°C), followed by malolactic fermentation.

AGEING In second and third year French oak barrels for 12 months

ALCOHOL 14% vol.

TOTAL ACIDITY 6 g/l

RESIDUAL SUGAR <4 g/l

TASTING NOTES Deep garnet color with aromas of black fruit, plums and spices. Intense and concentrated in the mouth, with robust but very soft tannins, it has a great persistence and allows to predict a great longevity.

PAIRINGS Game, grilled or roasted meats, sausages and cheese.