



CONDE VIMIOSO WHITE 2017



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| Denomination | Regional Tejo |
| Type | White Wine |
| Grape varieties | Arinto and Fernão Pires |
| Region | Tejo |
| Soil | Poor and Sandy |
| Harvest | By hand to small cases of 15 kg |
| Vinification | After a pre-fermentative maceration at low temperatures the grapes are pressed and the juice is clarified. Fermentation occurs at controlled temperature (aprox 16°C) during about 3 weeks. |
| Alcohol | 12,5 % vol. |
| Total acidity | 6 g/l |
| Residual sugar | < 4 g/l |
| Tasting notes | Soft and fresh, citrus coloured wine with tropical aromas of pineapple and mango, combined with pink floral notes. In the mouth, elegant and engaging, with a long finish. |
| Pairings | Goes well with fish and seafood dishes, white meat and pasta. |