



## CONDE VIMIOSO



### CONDE VIMIOSO WHITE 2018

DENOMINATION Regional Tejo

TYPE White

GRAPE VARIETIES Arinto, Fernão Pires

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% vol.

TOTAL ACIDITY 6 g/l

RESIDUAL SUGARS <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.