



CONDE VIMIOSO



CONDE VIMIOSO WHITE 2020

DENOMINATION	Regional Tejo
TYPE	White
GRAPE VARIETIES	Arinto, Fernão Pires
REGION	Tejo
SOIL	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, approximately at 16°C.
ALCOHOL	12,5% 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.