



## CONDE VIMIOSO ROSÉ 2017

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Denomination	Regional Tejo
Type	Rosé
Grape varieties	Touriga Nacional, Syrah
Region	Tejo
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, and soon after cooled off to a temperature of 10°C. They rest for eight hours, in order to achieve greater aroma extraction of the skins. After this period, they are pressed and the must is clarified. Fermentation takes place at controlled temperature of 16°C.
Alcohol	13% vol.
Total acidity	5,5 g/l
Residual sugar	< 4 g/l
Tasting notes	Pink crystal clear wine. Intense aromas, red fruits, fine and elegant. Smooth, fresh and with complexity in the mouth. Great harmony with good long finish.
Pairings	To drink as aperitif, also combining well with Mediterranean salads and Asian cuisine.