



CONDE VIMIOSO

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DENOMINATION Regional Tejo

TYPE White

GRAPE VARIETIES Arinto

SOIL Sandy soil

HARVEST Early in the morning grapes were harvested by hand to small cases of 15 kg to preserve its freshness

VINIFICATION Upon arrival at the winery the grapes are cooled to 5°C. After crushing, skin maceration takes place, followed by a gentle pressing and long maceration for 8 days at 6°C.

The must was clarified by decanting, followed by alcoholic fermentation.

The batch fermented in 2nd, 3rd and 4th year French oak barrels and remained on lees for 10 months.

ALCOHOL 12,5% vol.

TOTAL ACIDITY 6 g/l

RESIDUAL SUGARS <2 g/l

TASTING NOTES Intense aroma dominated by citric, mineral and elegant spicy notes. Complex flavor, volume and acidity combining perfectly with mineral freshness. Elegant with a long persistent finish.