



CONDE VIMIOSO

CONDE VIMIOSO SPARKLING WINE BRUTE NATURE 2019



CLASSIFICATION DOC Tejo

TYPE Sparkling wine brut nature

GRAPES VARIETIES Chardonnay ,Touriga Nacional

REGION Tejo

SOIL Pebble Stone

HARVEST Manual

VINIFICATION After previous cooling to 5°C, the grapes were pressed directly without crushing or destemming. To obtain the sparkling wine base, the obtained must was clarified by static decantation, followed by alcoholic fermentation, at controlled temperature. The second bottle fermentation took place in July 2020 (champagne method).

Ageing on the fermentation lees was approximately 15 months in bottle. The dégorgement took place in October 2021.

ALCOHOL 13%

TOTAL ACIDITY 5.5 g/l

RESIDUAL SUGARS <2 g/l

TASTING NOTES Bright straw color with fine and persistent bubbles. Elegant aroma, white fruit, honey, toasted bread, and some floral notes. Very fresh in the mouth it is intense and persistent.