



## CONDE VIMIOSO

### CONDE VIMIOSO SOMMELIER EDITION 2021



DENOMINATION Regional Tejo

TYPE Rosé

GRAPE VARIETIES 100% Castelão

REGION Tejo

SOIL Sandy, with pebbles stones

HARVEST By hand to small cases of 15 Kg

VINIFICATION After manual harvest, the grapes were cooled to 5°C, followed by destemming and pressing.

After clarification by decantation, alcoholic fermentation took place at a controlled temperature of 15°C.

The wine aged on the fine lees for 6 months.

AGEING 10% of the batch was fermented in 300L French oak barrels of 2 and 3 years.

ALCOHOL 13% vol.

TOTAL ACIDITY <4 g/l

TASTING NOTES Pink color, with salmon nuances. Intense and expressive aroma, predominance of red fruit, such as strawberry and cherry, some floral notes and a vegetal touch that gives it a lot of freshness.

Textured and intense in the mouth, with a quality acidity that marks a long aftertaste.

PAIRINGS A wine that goes very well with salads, pastas, grilled fish and white meat.