



## CONDE VIMIOSO

### PCONDE VIMIOSO SUPERIOR 2020



DENOMINATION Regional Tejo

TYPE White

GRAPE VARIETIES Arinto, Fernão Pires and Verdelho

REGION Tejo

SOIL Sandy with pebbles stones

HARVEST By hand to small cases of 15 Kg

VINIFICATION After manual harvest, the grapes are cooled to 5°C, followed by their destemming.

Pre-fermentative maceration takes place at low temperatures, varying its duration depending on the variety of the grape. After clarification by decanting, alcoholic fermentation takes place at a controlled temperature.

AGEING Part of the arinto ferment for 6 months (sur leaf) in barrels of 300L of used French oak.

ALCOHOL 12,5% vol.

TOTAL ACIDITY <4 g/l

TASTING NOTES Very elegant with a marked aromatic intensity, where citrus and floral aromas predominate with some notes of white fruit, such as loquat. A very concentrated wine, with a very present and integrated natural acidity, which allows maintaining a high freshness and an intense aftertaste.

PAIRINGS A wine that goes very well with salad dishes, pasta or seafood dishes, and especially roasted or grilled fish dishes.