



CONDE VIMIOSO

CONDE VIMIOSO SOMMELIER EDITION 2024



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. The vinification of the three grape varieties (Arinto, Fernão Pires and Verdelho), which make up the blend, takes place separately. Fernão Pires grapes are subjected to a pre-fermentative skin maceration, while in Arinto grapes, prolonged pre-fermentative maceration with lees is privileged.

The alcoholic fermentation takes place after clarification by decantation.

AGEING 20% of the batch, part of Arinto and Fernão Pires, fermented in 500L French oak barrels of 2 and 3 years.

ALCOHOL 12,5% vol.

TOTAL ACIDITY 6 g/l

RESIDUAL SUGAR <4 g/l

TASTING NOTES With a marked aromatic intensity, where citrus and floral aromas predominate, it is a very concentrated wine with a natural quality acidity which allows maintaining a high freshness and an intense aftertaste with mineral nuances.

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