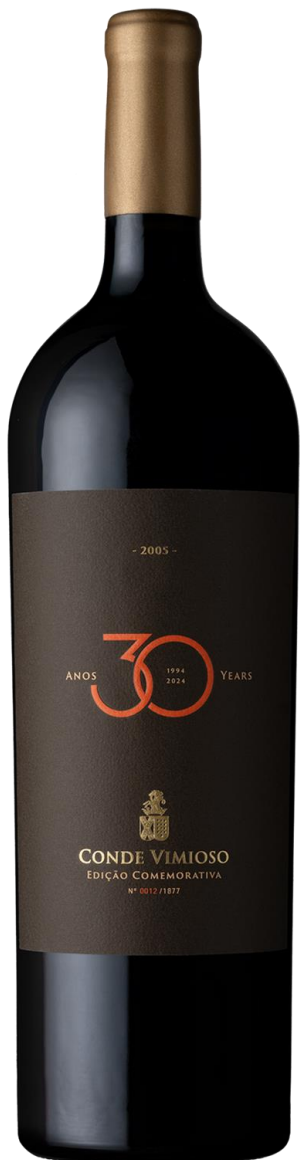




CONDE VIMIOSO

CONDE VIMIOSO 30TH ANNIVERSARY COMMEMORATIVE EDITION

Founded in 1994, Falua celebrates 30 years of history—a journey devoted to crafting exceptional wines, shaped with expertise and passion, from vineyard to bottle. This 30th Anniversary Commemorative Edition, under the iconic Conde Vimioso brand, could only originate from the Vinha do Convento. This vineyard tells the story of a unique terroir and singular environment, paying tribute to the past, celebrating the present, and committing to ongoing excellence. The edition is limited to 1,877 magnum bottles.



DENOMINATION Tejo Regional wine

GRAPE VARIETIES Touriga Nacional, Castelão, Cabernet Sauvignon, Aragonês, Trincadeira Preta

SOIL Rolled Pebbles

HARVEST / VINIFICATION Grapes from carefully selected parcels were manually harvested and cooled to 5°C, followed by full destemming and gentle crushing. A pre-fermentation maceration phase was conducted, leading into controlled-temperature alcoholic fermentation, and concluded with an extended post-fermentation maceration. Each grape variety was vinified and aged separately before blending.

AGEING

- 24 months in French oak barrels
- 17 years in bottle

ALCOHOL 14,0% vol.

TOTAL ACIDITY 5,5 g/l

RESIDUAL SUGARS <1 g/l

TASTING NOTES Deep and dense in color, the wine exudes the maturity and complexity that only time can bestow, alongside the unique elegance characteristic of Vinha do Convento wines. It presents an intense bouquet, blending dark fruits, spices, tobacco leaves, eucalyptus, and a distinctive minerality that reflects its origins. On the palate, it is concentrated with complex tannins that have softened over time. The vibrant acidity is harmoniously integrated, offering remarkable persistence. This wine stands as a testament to longevity and aging potential.