



CONDE VIMIOSO

CONDE VIMIOSO WHITE 2024



DENOMINATION Regional Tejo

TYPE White

GRAPE VARIETIES Arinto, Fernão Pires

REGION Tejo

SOIL Sandy

HARVEST By hand to small cases of 15 Kg

VINIFICATION After a pre-fermentative maceration at low temperatures the grapes are pressed and the juice is clarified. Fermentation occurs at controlled temperature, approximately at 16°C.

ALCOHOL 12,5% vol.

TOTAL ACIDITY 6 g/l

RESIDUAL SUGARS <4 g/l

TASTING NOTES Soft and fresh, citrus coloured wine with tropical aromas of pineapple and mango, combined with pink floral notes.

In the mouth, elegant and engaging, with a long finish.

PAIRINGS Goes well with fish and seafood dishes, white meat and pasta.