CONDE VIMIOSO

CONDE VIMIOSO RED RESERVE 2020

DENOMINATION	Regional Tejo
TYPE	Red
GRAPE VARIETIES	Touriga Nacional, Cabernet Sauvignon, Castelão, Aragonez,
SOIL	Sandy soil
HARVEST	By hand to small cases of 15 kg
VINIFICATION	Upon arrival at the winery, the grapes are de-stemmed and gently crushed. Fermentation takes place in wooden vats at controlled temperature of 25º C, following a long maceration.
AGEING	In new and second year French oak barrels for 18 months
ALCOHOL	14.5% vol.
TOTAL ACIDITY	6 g/l
RESIDUAL SUGARS	<2 g/l
TASTING NOTES	Deep garnet-red color. Mineral aromas, prune, wild blackberries and spices on the nose. Soft, with robust and complex tannins which confer great ageing potential. Red fruits blend in the structure with elegance. Ends with persistent notes of black fruits.

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