



TECNICAL DATA SHEET

CONDADO DAS VINHAS RED 2013

CONDADO DAS VINHAS

VINHO REGIONAL ALENTEJANO



Wine Type	Red
Origin	Portugal
Producer	António Manuel Baião Lança
Vintage	2013
Grapes	Trincadeira and Aragonez

Winemaking

The grapes were destemmed and gently crushed followed by a “cold soak” at 10°C for 1-2 days. This technique is helpful to extract more fruit aromas and flavors enhancing complexity and a softer tannin structure. The fermentation process occurred in stainless steel tanks with temperature control, between 25°C-28°C.

Part of this wine went to barrel after the malolactic fermentation.

Tasting Notes

Deep red violet color. Complex blackberry, plum, and briar aromas with a touch of toast and dark chocolate. On the palate is elegant full of tannins with aromas and flavors of red berries, hints of fig and plum. Solid and flush throughout with surprising softness.

Serving suggestion

Enjoy with rack of lamb, steak and traditional roast, with the Portuguese tradition plates of codfish or just with a strong cheese.

Recommended drinking temperature 16°C 18°C.

Chemistry

Alcohol Vol: 14% (v/v)

Total Acidity: 5,60 g/L tartaric acid

pH: 3,57 | Total Sugar: 1,60 g/L