

TECHNICAL NOTES

WINE NAME	Casal do Conde Viognier
WINERY	Casal do Conde
STORY	Founded by winemaker Manuel Henriques, Casal do Conde, has been rooted on the north bank of the Tejo River since the early 20th century. The company's 75 hectares of vineyards are planted with native Portuguese and international varietals that have been carefully selected for their suitability to the Bairro terroir of Tejo. The estate's commitment to viticulture and investment in the best of modern winemaking technology demonstrate their confidence in the future of the Tejo region as a quality wine-producing region in Portugal.
TERROIR	Bairro
SOIL	Clay-limestone with schist
APPELLATION	DOC do Tejo
WINE TYPE	White Wine
GRAPE VARIETIES	Viognier
TASTING NOTES	Highly aromatic nose of peach, apricot, flowers and honey. The palate is luscious and layered with balancing acidity and a persistent finish.
FOOD PAIRING	Calls for roast chicken with apricot and pistachio stuffing, scallops or roasted root vegetables
PRODUCTION	20,000 bottles
WEBSITE	www.sacasaldoconde.com

