



MEIA ENCOSTA

DÃO WHITE 2019

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Granitic.
Vine Training Method: Traditional Dão vines.
Average Vine Age: Over 6 years.
Average Production: 40 hl/ha.
Grape Varieties: Malvasia-Fina, Encruzado, Bical and Fernão-Pires.

VINIFICATION PROCESS / MATURATION

The grapes are pressed on arrival at the winery and only the free-run must is made use of. Cold static decantation then occurs, after which the must is separated from the lees. Fermentation is then begun at controlled temperatures between 12 and 14 °C. When alcoholic fermentation is complete the wine ages on the fine lees for 4 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.
Total Acidity: 5.9 g Tart. Ac./l.
Appearance: Clear, pale yellow.
Aroma: Intense, young and fresh aroma with lime and lemon verbena citrus notes which are punctuated with tropical notes such as passion fruit and also hints of anise.
Taste: In the mouth it has a fruity character, very citrus, with good acidity and volume. Very persistent with the freshness and typicality of Dão.

SERVING

Recommended serving temperature: 7 to 9 °C.
Serving Suggestions: Excellent served with light dishes, salads, fish and shellfish.

| PRODUCT | UNIT/BOX | WEIGHT PER CASE (kg) | VOLUME (WxLxH) |
|------------------------------|----------|----------------------|--------------------|
| Meia Encosta 375 ml - NM/EM* | 12 | 8.2 | 289 x 220 x 243 mm |
| Meia Encosta 750 ml - NM/EM* | 6 | 7.2 | 255 x 172 x 307 mm |
| Meia Encosta 750 ml - EM* | 12 | 14.1 | 335 x 249 x 307 mm |