



MEIA ENCOSTA

DÃO RED 2018

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Granitic.
Vine Training Method: Traditional Dão vines.
Average Vine Age: Over 20 years.
Average Production: 35 hl/ha.
Grape Varieties: Touriga-Nacional, Jaen, Alfrocheiro and Tinta-Roriz.

VINIFICATION PROCESS / MATURATION

Complete de-stemming. Brief cold pre-fermentation maceration followed by pomace fermentation for 6-8 days, at a controlled temperature of 26-28 °C, with frequent pumping over. After alcoholic fermentation, the wine is separated from the solids with which it fermented and malolactic fermentation is induced. Part of the wine is aged in stainless steel vats and another part in French and American oak for about 6 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.
Total Acidity: 5.2 g Tart. Ac./l.
Appearance: Clear, ruby color.
Aroma: Young nose with dark fruit aromas, such as plums, interposed by floral nuances from geranium and very discrete vanilla notes resulting from the period in the wood.
Taste: In the mouth it is soft and full-bodied, with notes of dark plums along with vanilla and caramel, awarding it a set of balanced acidity and soft tannins, with a fresh and persistent finish.

SERVING

Recommended serving temperature: 15 to 17 °C.
Serving Suggestions: Excellent with poultry, meat, smoked sausage, cheeses and some fish.

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 1.5 l - NM/EM*	6	14.2	345 x 229 x 360 mm
Meia Encosta 750 ml - EM*	12	14.1	335 x 249 x 307 mm