



MEIA ENCOSTA

DÃO WHITE 2020

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: 12.5% vol.
Total Acidity: 5.7 g Tart. Ac./l.
Appearance: Clear and citrus.
Aroma: Intense, young and fresh aroma with citrus notes of lemon verbena, fresh lemon balm leaf and anise, interspersed with tropical notes such as passion fruit.
Taste: In the mouth it has a fruity character, very voluminous and persistent, in a perfect balance with acidity, which gives it 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