



# MEIA ENCOSTA

## DÃO WHITE 2022

### 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 (35%), Encruzado (25%), Bical (20%) and Fernão-Pires (20%).

#### 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:** 5.2 g Tart. Ac./l.  
**Appearance:** Clear in color, with a light straw yellow hue and greenish reflections.  
**Aroma:** Young and fresh nose, with good aromatic intensity, marked by notes of orange blossom, intermingled with linden tea.  
**Taste:** In the mouth, it is elegant with a distinctive fruity and floral character that is balanced by structured and crisp acidity. It reveals a long and persistent finish.

#### SERVING

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



Ingredients and  
nutritional information:



100 ml : E = 292 kJ / 70 kcal

| 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 |