



MEIA ENCOSTA

DÃO ROSÉ 2023

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Granitic.
Vine Training Method: Traditional Dão vines.
Average Vine Age: Over 15 years.
Average Production: 35 hl/ha.
Grape Varieties: Touriga-Nacional (40%), Tinta Roriz (40%) and Tinta Pinheira (20%).

VINIFICATION PROCESS / MATURATION

The grapes are totally destemmed and pressed gently, from which only the first must is used. Brief cold maceration with pressing lees, followed by decantation. Controlled fermentation at 16 °C for 10-15 days.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.
Total Acidity: 5.5 g Tart. Ac./l.
Appearance: Crystalline pearl pink colour.
Aroma: Presents a clean, fresh, and aromatic nose, with notes of red fruits highlighting fresh raspberries and discreet floral nuances.
Taste: In the mouth, it is fresh, with perfect acidity that gives it a persistent finish and a delightful flavor of red fruits.

SERVING

Recommended serving temperature: 8 to 10 °C.
Serving Suggestions: Excellent accompaniment with appetizers, dishes of grilled lean meat, pastas and pizzas. Tapas, sushi, risotto or seasoned fish are also superb suggestions.



Ingredients and
nutritional information:



100 ml : E = 279 kJ / 67 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Meia Encosta 750 ml - NM/EM*	6	7.1	252 x 170 x 304 mm
Meia Encosta 750 ml - EM*	12	14.1	335 x 255 x 307 mm