



# MEIA ENCOSTA

## DÃO RED 2022

### 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 (30%), Jaen (30%), Alfrocheiro (30%) and Tinta-Roriz (10%).

#### 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:** 5.4 g Tart. Ac./l.  
**Appearance:** Ruby colour.  
**Aroma:** It presents a nose with fruity aromatic characteristics, where black plum notes stand out. Furthermore, it reveals nuances of menthol and eucalyptus, perfectly integrated with subtle vanilla notes from aging in wooden barrels.  
**Taste:** In the mouth it is soft and velvety, marked by a strong presence of red fruits, revealing freshness and elegance with soft tannins. It has a long and persistent finish.

#### SERVING

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



Ingredients and  
nutritional information:



100 ml : E = 304 kJ / 73 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 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

\* NM - National Market / EM - External Market