



MEIA ENCOSTA

DÃO WHITE 2024

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

VINIFICATION PROCESS / MATURATION

The grapes are pressed upon arrival at the winery, and only the free-run must is utilized. Cold static decantation follows, during which the must is separated from the lees. Fermentation then begins at controlled temperatures between 16-17 °C (60,8-62,6 °F). Upon completion of alcoholic fermentation, the wine is aged on 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: 5.5 g/l Tartaric Acid.
Residual Sugar: 0,9 g/l.
Appearance: Clear in color, with a light straw yellow hue and greenish reflections.
Aroma: Displays a fresh and vibrant aroma with a remarkable concentration of fragrances. Delicate notes of orange blossom stand out, harmoniously intertwined with the subtlety of linden tea.
Taste: On the palate, it reveals a balanced profile with striking elegance, accompanied by distinct fruity and floral notes. Its crispness and freshness are perfectly balanced, leading to a long and persistent finish.

SERVING

Recommended serving temperature: 7 to 9 °C (44,6 - 48,2 °F).
Serving Suggestions: Excellent served with light dishes, salads, fish and shellfish.



Ingredients and
nutritional information:



100 ml : E = 303 kJ / 72 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Meia Encosta 375 ml – NM/EM*	12	8.3	265 x 188 x 250 mm
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