



MEIA ENCOSTA

DÃO RED 2024

Characteristics

ORIGIN

Region: Dão Demarcated Region.

Soil: Granitic.

Vine Training Method: Traditional Dão vines.

Average Vine Age: Over 30 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 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.

Residual Sugar: 2 g/l.

Appearance: Ruby colour.

Aroma: Young and expressive, dominated by ripe black fruit, particularly black plum, complemented by wild red berries. Subtle resinous and fresh nuances emerge, with notes of mint and eucalyptus, well integrated with delicate hints of vanilla from the oak ageing.

Taste: Smooth and velvety, with an intense burst of fresh red fruit that brings elegance and liveliness. The tannins are soft and rounded, the volume is well balanced, and the well-judged acidity extends into a long, fresh, and persistent finish of great harmony.

SERVING

Recommended serving temperature: 15 to 17 °C.

Serving Suggestions: It pairs beautifully with richer poultry dishes, such as roast duck or oven-baked chicken, but also with grilled or stewed red meats. It goes very well with traditional cured sausages, game dishes, and Mediterranean-style stews. It also matches perfectly with aged cow's, sheep's, or goat's cheeses, and can be surprisingly good with more structured fish, such as roast cod.



Ingredients and
nutritional information:



100 ml : E = 317 kJ / 76 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 1.5 l - NM/EM*	6	14.2	345 x 229 x 360 mm
Meia Encosta 750 ml - EM*	12	14.1	335 x 255 x 307 mm

* NM - National Market / EM - External Market