



MEIA ENCOSTA

DÃO ROSÉ 2025

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 (65%), Tinta Roriz (20%) and Tinta Pinheira (15%).

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 (60.8 °F) 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: 5.6 g Tart. Ac./l.
Residual Sugar: 1,5 g/l.
Appearance: Pearl Pink color
Aroma: On the nose, it reveals a clean, complex, and remarkably young bouquet. It stands out for the harmony between subtle floral aromas and delicious notes of fresh red fruits, offering an engaging and balanced aromatic experience.
Taste: On the palate, it surprises with its vibrant freshness. The perfectly balanced acidity is the key element leading to a long and lingering finish. The palate is dominated by a pleasant red fruit flavor, culminating in an elegant and lasting tasting experience.

SERVING

Recommended serving temperature: 8 to 10 °C (46.4 to 50 °F).
Serving Suggestions: Perfect for pairing with white meats, pasta dishes, and ideal for appetizers.



Ingredients and
nutritional information:



100 ml : E = 293 kJ / 70 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