



# MEIA ENCOSTA

## DÃO ROSÉ 2019

### 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 and Tinta-Roriz.

#### 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 14 °C for 10-15 days. Aged on fine lees for a minimum of 4 months.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 13,5% vol.  
**Total Acidity:** 5.7 g Tart. Ac./l.  
**Appearance:** Crystalline and pearly pink color.  
**Aroma:** Very intense and fruity in the nose, with highlights of red fruits such as strawberry and raspberry.  
**Taste:** Youthful and voluminous in the mouth, it has a perfect acidity that gives it a lot of freshness and a persistent finish.

#### 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.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Meia Encosta 750 ml - NM/EM*	6	7.2	255 x 172 x 307 mm
Meia Encosta 750 ml - EM*	12	14.1	335 x 249 x 307 mm