



MEET&MEAT

Who drinks it | All those who like a good barbecue.

Hour | As soon as friends start arriving.

Flavor | Delicious.

Goes well with... Friends, a mutt staring hungry at the barbecue man, a child running, an old man complaining that the meat is too tough, the neighbors that complaint about the smoke, the women asking for a salad and... music!

For all the meat critics there is always a good wine. The difference is that now they don't need to make a previous selection. Produced to be drunk with the best meats, Meet&Meat is dedicated to the experts on a good barbecue. Democratic enough for an easy combination with several dishes, it celebrates the relaxed meeting where wine and meat make a perfect gathering.

Type | Red wine

Region | Tejo

Grape varieties | 40% Aragonez | 40% Trincadeira | 20% Castelão Volume | 13%

Soil | Schistose

Color | Intense ruby

Bouquet | Red fruits, raspberry, jams and floral scents

Temperature | 14-16 °C

Technical notes | In the visual phase, we have a concentrated and young wine. In the nose, we have a very aromatic wine with a high level of fresh red fruit. When tasted, it reveals to be an intense and fresh wine with round and fine tannins, making it quite consensual. This wine goes well with meat (white or red), taking advantage of dishes that follow its structure, so that it can be fully enjoyed.