







# 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!

Produced to be drunk with the best meats, Meet&Meat is dedicated to the experts on a good barbecue.

---

**Type** | Red wine

**Region** | Tejo

**Grape varieties** | 40% Aragonez | 40% Trincadeira | 20% Castelão

**Volume** | 13%

**Soil** | Schistose

**Color** | Intense ruby

**Bouquet** | Raspberry 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.