



TEXTURA WINES

PRETEXTO White 2020

D.O.C. DÃO

VINEYARD

Pretexto white wine is a blend of traditional Dão grapes from high altitude vines planted in granite soils. The hand picked grapes that make up this blend are 45% Encruzado 45% Bical and another 10% between Gouveio, Malvasia Fina and Cerceal Branco.

WINERY

Pretexto white 2020 was decanted statically and fermented naturally in stainless steel and cement tanks. 90% aged on lees in the same tanks and only 10% in new French oak barrels.

TASTING NOTES

Delicate aromas with white fruit character such as the small apples produced in the region (bravo esmolfe apple) and mineral notes respecting the granite soil. The mouth goes with the fruit in a more citrus side, combined with good freshness. Very pleasant, with some creaminess and very dry, saline, and long finish. It is a blend that speaks for the vineyards and soils that originate it.

OTHER NOTES

Wine to pair with grilled dishes and other fresh and citrus flavor dishes at a serving temperature of 12°C.

Alcohol 12,5 % | pH: 3.00 | Total acidity: 5,46 g/L | Residual sugars: 0,6 g/L

Bottles 10.100 (0,75 L)

Winemakers Luis Seabra and Mariana Salvador



It ferments naturally and ages in the same cement and stainless steel tanks. It is a blend that speaks for the vineyards and soils that originate it.

7 REVISTA DE
VINHOS
A ESSÊNCIA DO VINHO

Bright lemon. Freshness and minerality in the first impact. The fruit expression is very pure, greener notes of lime, tropical hues of pineapple and banana. Mouth full of freshness combined with a salty touch of granite. It also reveals unctuousness and persistence. A beautiful white that needs no "Pretexto" (excuse) to be enjoyed right now. GC

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