

TEXTURA DA ESTRELA red JAEN 2019

D.O.C. DÃO

VINEYARD

Textura da Estrela Jaen 2019 comes from a single vineyard in Vila Nova de Tazem (subregion of Serra da Estrela). Vineyards with 28 years old in granitic soils, treated in a sustainable way, without herbicides, have been in conversion for organic viticulture and certification since 2020.

WINERY

This Jaen fermented with indigenous yeasts only in cement vats with 35% of the whole bunch followed by 30 days of cuvaison. After aging its first winter in cement, spent 6 months in a French oak vat. Naturally stabilized.

TASTING NOTES

Light red in color with mineral and stone-dust character, light pepper, and delicate fruit. In the mouth, it shows elegant tannins and is granite-like minerality in the texture, which often contributes to its black peppery side. Long and precise acidity, also very dry. This Jaen has the potential to show up more in a few years' time.

OTHER NOTES

Production Bottles 3695 (0,75 L)

Service temperature 16°C

Technical data Alcohol 12,5 % vol. | Total acidity: 5,30 g/L | Volatile acidity: 0,67 g/L |

pH: 3,61 | Residual sugars: 0,7 g/L

Winemakers Luís Seabra and Mariana Salvador



Grapes from the Serra da Estrela sub-region harvested early to enhance the granitic minerality of this variety.



Bright, light to mid purplish red. Lovely peppery aroma along with an attractive stone-dust impression I often get from concrete tanks. Lively, tangy red fruits, the fruit smells a little sweeter than in the Pretexto blend. Dry, harmonious and distinctive. Sinewy, mouth-watering. Almost lean but in a good way. Needs food at the moment. Likely to age well. (JH)

16+ /20