



TEXTURA WINES

TEXTURA DA ESTRELA White 2019

D.O.C. DÃO

VINEYARD

Textura da Estrela 2019 DÃO white wine, made from our own grapes from vineyards in Vila Nova de Tazem, sub-region Serra da Estrela, it is a blend from Encruzado (60%), Bical (25%) and Cerceal-Branco (15%). These vines with 25-60 years old grow at granite soils, treated in a sustainable practice, without herbicides and are in conversion to organic certification since 2020.

WINERY

Static decantation for 48 hours was proceeded after destemming and pressing the handpicked grapes (only the gently pressed juice was used to this wine). Wild fermentation took place 50% in a 2500L François Freres foudre and 50% in cement tank. The wine aged for 11 months “sur lie” without batonnage in the same tanks and other 10 months in stainless steel. Naturally stabilized.

TASTING NOTES

Textura da Estrela 2019 is a white wine with complex aroma. Orange peel, raw dried fruits (almonds and chestnuts) and dried tea leaf are the most evident aromas. In the mouth, it has marked acidity and minerality, the citrus fruit is highlighted as well as a creamy texture of fermentation in wood, well integrated.

OTHER NOTES

Bottles 6675 (0,75 L)

Alcohol 13,5 % vol. | Total acidity: 6,14 g/L | pH: 3,29 | Residual sugars: 0,9 g/L

Service temperature 14°C

Vineyards yield 4 ton/hectare

Winemakers Luís Seabra and Mariana Salvador



This is a low intervention white wine with fermentation and aging proceed in sequence, without temperature control and without malolactic fermentation, therefore in a more reductive way