

Textura da Estrela Tinta Pinheira 2021

D.O.C. Dão

Tinta Pinheira or Rufete is a typical grape variety from Dão and Beira Interior. In Serra da Estrela it is present in the majority of old vineyards over 100 years old and there are some fields with an individual grape variety that allow for separate vinification. Tinta Pinheira has a medium, compact and very juicy bunch. The result is a wine with a very open color, and we believe that the name pine describes a lot of the aromatic part.

2021 had a very cold winter with snow at medium altitudes and ended with a lot of rain. The budbreak started in April and the spring was mild with some hail in Dão. The summer was cold and the ripening of the grapes was slower than usual, increasing the concentration of acidity. The harvest was long, with an increase of production compared to 2020 but with greater freshness and natural acidity. The wines will have generally a more elegant profile.

Variety	100% Tinta Pinheira
Vineyard	35 years old at 450 m altitude on granitic soils
Vinification and Aging	Fermentation in “lagares” (open vats) with 30% whole bunch. Maceration as long as possible but very gentle. Pressing for used 225 L barrels and aging for 16 months. Naturally stabilized, it may present cloudiness or deposits.
Analytics	Alcohol 12,00 % vol. TA 5,48 g/L VA: 0,76 g/L pH 3,67 Residual sugar 0,6 g/L Total Sulfites 72 mg/L
Tasting notes	Open in color to reddish pink. Discreet aromas of fruit, green notes characteristic of the variety and a predominance of spices from stem fermentation. In the mouth, it has medium acidity, striking minerality and very fine tannins. Very elegante wine.
Bottling	March 2023 – 1378 bottles
Winemaking	Luis Seabra e Mariana Salvador

