

Textura Pura red 2021

D.O.C. Dão

Textura Pura red is sourced from a single vineyard of 55 to 60-years-old at Vila Nova de Tazem, in the Serra da Estrela sub-region, elevated at 600 m of altitude, on granitic soils. This red is a field blend of Dão Portuguese grape varieties - Jaen, Baga, Castelão, Trincadeira, Alfrocheiro, Tinta Pinheira, Bastardo, and others. Indigenous grapes of Dão with more expression in this geographic area.

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% old vineyards (Jaen, Baga, Castelão, Trincadeira, Alfrocheiro, Tinta Pinheira, Bastardo, and others)
Vineyard	+55 years old at 600 m altitude on granitic soils
Vinification and Aging	40% whole bunch and destemmed grapes ferment in a oak vat. Maceration for 30 days and aging in a foudre for 16 months
Analytics	Alcohol 12,50 % vol. TA 5,26 g/L VA: 0,67 g/L pH 3,50 Residual sugar 0,50g/L Total Sulfites 77 mg/L
Tasting notes	It is a very distinct wine with delicate aromas of red cherry, gooseberry, a touch of spicy and forest. On the palate, nice acidity, very refined and smooth tannins, delicate texture, with riches of fruit and herbs. Extremely long finish with precise acidity. It will get better with aging in the bottle.
Bottling	June 2023 — 9455 bottles 750 mL + 328 Magnum 1500 mL + 60 bottles 3 L
Winemaking	Luis Seabra e Mariana Salvador

