

Textura Pura white 2022

D.O.C. Dão

Textura Pura white is sourced from vineyards with 60 years and even centuries old in the Serra da Estrela sub-region of Dão. Elevated at 600 m of altitude, on granitic soils. This white is a field blend of Dão Portuguese grape varieties - Encruzado, Bical, Fernão Pires, Dona Branca, Rabo de Ovelha, Malvasia Fina and others. The fruit was harvested manually in mid September.

The year 2022 was overall a very dry year, in which precipitation was half of the average. The winter had temperatures higher than usual and was quite dry. It rained in the beginning of spring and the budbreak started in the first week of April. Disease pressure on the vine was therefore quite low. Grape maturation was slow due to little water available in the soil and the berry dehydrated in some cases, but the fruit quality was exceptional. 2022 presents wines with more body and in the case of reds with a higher percentage of tannins. In some cases, in order to ensure good yields of grape juice with good acidity and aromas, and to avoid dehydration, the harvest was brought forward.

Variety	100% old vineyards (Encruzado, Bical, Fernão Pires, Dona Branca (Síria), Rabo de Ovelha, Malvasia Fina and others)
Vineyard	60–100 years old at 600 m altitude on granitic soils
Vinification and Aging	Desteamed, crushed and pressed. Decantation of free run juice. Spontaneous fermentation in used barrels of 500 L and aging in the same barrels on top of total lees for 11 months. Malolactic fermentation completed.
Analytics	Alcohol 12,50 % vol. TA 5,22 g/L VA: 0,72 g/L pH 3,40 Residual sugar 1,8 g/L Total Sulfites 60 mg/L
Tasting notes	Bright pale yellow with delicate aromas of brioche, pepper and still noticed light oak. Crispy acidity and minerality, shows a great potential despite still young, dense and creamy, old vines concentration. Long and pleasant finish.
Bottling	March 2024 — 5400 bottles 750 mL + 110 Magnum 1500 mL
Winemaking	Luis Seabra e Mariana Salvador

