



TEXTURA WINES

# TEXTURA DA ESTRELA Rosé 2018

D.O.C. DÃO

## VINEYARD

Granite soils, altitude, sustainable agriculture practices and free herbicides are the beginning of these single vineyard rosé wine. In Vila Nova de Tazem, sub-region Serra da Estrela, grows a 28 years old and 100% Tinta Roriz vineyard picked up by hand on the 18<sup>th</sup> of September. In all our vineyards there is a commitment to organic farming since 2020.

## WINERY

Free run juice ferments with wild yeasts in 225 L french oak barrels. The wine aged for 11 months “sur lie” without batonnage and other 8 months in stainless steel tanks. Naturally stabilized. It may show turbidity or deposit.

## TASTING NOTES

It is a rosé wine with a more concentrated color, onion skin with copper streaks. Delicate aromas of red fruits and fermentation, like brioche. In the mouth, it has marked acidity and minerality, with touches of spices mainly black pepper. It has a dense but elegant texture, very salivating at the end, as it asks for food. Extremely gastronomic.

## OTHER NOTES

Rosé wine to pair with vegetarian dishes, grilled salmon and sea bass or sushi at a service temperature of 12 to 14°C.

Alcohol 13,5% vol. | Total acidity: 5,80 g/L | pH: 3,53 | Residual sugars: 0,9 g/L

Bottles 1240 (0,75 L)

Winemaker Luís Seabra



From high altitude vineyards born this single variety Rosé. With low intervention, fermented in used barrels, without temperature control and without malolactic fermentation is an absolutely gastronomic rosé.

REVISTA DE  
**VINHOS**  
A ESSÊNCIA DO VINHO

Intense salmon. A rosé of character, although not by exuberance of fruit and flower, but for its expression of minerality, elegance and freshness. The red fruit is delicate, there are some impressions of old oak and lees giving some complexity but in the mouth gains strength and density. A beautiful table wine, which replaces great whites or medium body reds. (GC)

**16,5**  
/20