



TEXTURA WINES

TEXTURA DA ESTRELA White 2020

D.O.C. DÃO

Textura da Estrela 2020 DÃO white wine, made from our own vineyards in Vila Nova de Tazem, sub-region Serra da Estrela, it is a blend of 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.

Manual harvest took place on the beginning of September. 2020 had a generous rainy winter with a warm February that anticipated the bud break of the vineyard. A spring marked by a few frosts ended up reducing the amount of grapes to harvest. The summer started with cool days but passed on to hot days and nights. For this reason and to guarantee fruit freshness, the harvest was anticipated by about 15 days and harvesting was accelerated. On average, the yield decreased and in general the wines have a less fruity profile but are also fresh and elegant.

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 used French oak barrels. The wine aged for 11 months "sur lie" without batonnage in the same vassels and other 5 months in stainless steel. Naturally stabilized.

TASTING NOTES

Textura da Estrela 2020 is a white wine with complex aroma. Orange peel, raw dried fruits (almonds and chestnuts), floral notes 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 and 50% malolactic.

OTHER NOTES

Vineyards yield 4 ton/hectare

Bottling December 2021

Production Bottles 7470 (0,75 L) 102 (1,5 L)

Service temperature 14°C

Technical data Alcohol 12,5 % vol. | Total acidity: 5,50 g/L | Volatile acidity: 0,55 g/L | pH: 3,39 | Residual sugars: 1,1 g/L

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