

Vinha Negrosa 2019

DÃO · TEXTURA WINES

Having arrived in Portugal determined to invest in the world of wine, after a career of over a quarter of a century in high finance, Brazilian Marcelo Villela de Araújo found the right terroir in the Dão region to start the Textura Wines project. Passionate and thirsty for knowledge, he and his wife Patrícia explored the main destinations and producing regions in the world, including California, France, Italy, Argentina, and Chile, among others. Burgundy and Piedmont are his regions of choice and, in Portugal, he saw the Dão as the place where wines with the finesse and texture he craves can be born.

He found in Serra da Estrela the vineyards that, among the seven sub-regions of the Dão, would be the most promising for making wines of great freshness and elegance, due to the effect of the higher altitude and proximity to the moderating influences of the mountain itself. Because it is the coolest, the vegetative cycles are longer and the wines have as a corollary a refined aromaticity, sharp acidity and finer and more tense texture.

In 2018, they acquired two farms in Penalva do Castelo: five hectares in Encoberta and 18 hectares between Matela and Vila Cova do Covelo, making four and three hectares of vineyards, respectively, of 30 and 22 years old. In the latter, they are planting seven hectares of new vines, mainly of white varieties. In 2019, Marcelo acquired a four-hectare abandoned textile area in São Paio, in the municipality of Gouveia, to build the winery and, at the same time, develop a promising wine tourism project. Marcelo also leased with long-term contracts, in Vila Nova de Tazem, three vineyards in 2018 (a total of eight hectares, between 28 to 30 years) and two vineyards in 2019 (total of five hectares, between 25 to 50 years).

He joined the adventure with winemakers Luís Seabra and Mariana Salvador to carry out his concept of Dão wine, in which the sum of the parts elevates the whole. However, he does not neglect the power of the terroir and the parcel wines in high-end "monocrus" wines. And so we come to Vinha Negrosa. It is located in Vila Nova de Tázem, in the sub-region of Serra da Estrela, benefiting from the characteristic altitude of the place, between 470 and 500 meters, as well as granite and granite sand soils. This vineyard, with an age of 30 years and a yield of about 5 tons per hectare, produces a blend of Jaen (50%) and Alfrocheiro (50%), harvested in early September. The year was marked by a mild winter, a dry and cool spring, and a summer with cool nights and hot days, resulting in slow maturations, with good acidity levels and very expressive grapes in acidity - the wine's technical data sheet indicates a total acidity of 5.52 g/L and a pH of 3.51, for an alcohol content of 12.6%.

Fermented in oak vats with 40% whole bunch, undergoing about 20 days of maceration after fermentation. The grape varieties are vinified and aged separately, and the blend is defined at the time of bottling, resulting in 2,560 units. It presents a good aromatic dimension, with notes of cherry, some citrus and white flowers, along with aromas of pine forest, resin, all very fresh and appetizing. In the mouth it is dry, good volume, acidity and structure in balance, firm tannin and persistent finish. All good reasons for Revista de Vinhos to give Textura Wines' Vinha Negrosa 2019 the "Wine of the Year" award.

PORTUGUESE WINE OF THE YEAR 2022

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