

Pretexto Palhete 2021

D.O.C. Dão

Pretexto Palhete it is a co-fermentation of white and red traditional grapes from Dão. The blend is composed by 70% of red grapes -Jaen and Alfrocheiro—and 30% of white grapes - Encruzado and Bical— from altitude vineyards and granitic soils. This mixed fermentation origins a balanced wine, light colored and medium–light body. It is a “relaxed” blend that combines the best red and white grape varieties in the region.

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	70% red grapes: Jaen and Alfrocheiro , 30% white grapes Encruzado and Bical
Vineyard	25 to 60 years old at 500 m altitude on granitic soils
Vinification and Aging	Cofermentation of reds and White grapes in an old ânfora for 15 days. Aging for 11 months in used barrels of 225L
Analytixs	Alcohol 12,00 % vol. TA 5,48 g/L VA: 0,76 g/L pH 3,67 Residual sugar 0,6 g/L Total Sulfites 72 mg/L
Tasting notes	Light colour with delicate aromas with spice character, discreet fruit and with some green notes associated to the use of whole bunch. Mouth with good acidity making this wine a gastronomic wine but very pleasant served at a lower temperature.
Bottling	November 2022 – 2565 bottles
Winemaking	Luis Seabra e Mariana Salvador

