

Textura Wines Negraosa 2018

D.O.C. Dão

Vinha Negraosa is blend of Jaen (50%) and Alfrocheiro (50%), the varieties we found more interesting to show a better interpretation of the terroir where the vines are. This vineyard, called Negraosa, is in Vila Nova de Tazem, Serra da Estrela sub-region. The main characteristics are the altitude - 470 to 500 meters, the soil composition - granite stones and sand, and the age of the vines - approximately 30 years old. Delicate aromas with fruit character and some balsamic and peppery notes. Very elegant in the mouth with high felling of freshness and great complexity and concentration. It has a lot of potential to age in bottle.

2018 was a year marked by high temperatures in the beginning of august although proceeded after a rainy spring guaranteeing greater water availability in the soil and the production of grapes of the desired quality.

Varieties	Jaen (50%) and Alfrocheiro (50%)
Vineyard	30 years old at 500 meters altitude in granitic soils
Vinification	Fermentations separated by different maturation states between these two varieties. 40% whole bunch and macerations of at least 15 days. Aged in french oak barrels for 18 months.
Analysis	Alcohol 13,00 % vol. TA: 5,96 g/L VA: 1,06 g/L pH 3,55 Residual sugars 0,6 g/L Total sulphur 74 mg/L
Tasting notes	Deep nose, complex aromas, spices and red fruit are predominant. In the mouth shows the character of the mountain with good acidity and sensation of depth. It has enormous potential for aging in the bottle.
Bottling	April 2020 – 1752 (0,75L)
Winemaking	Luis Seabra

