

## Pretexto Rose 2022 D.O.C. Dão

Pretexto Rosé is a 100% Jaen from vineyards in Vila Nova de Tazém, Serra da Estrela sub-region. Onion skin colour with a discreet aroma of reduced fruit, typical of the Jaen variety. Fresh sensation in the aroma that goes in the mouth with good acidity and balance. Powerful freshness in the moth make this rosé very pleasant and gastronomic.

The year 2022 was overall a very dry year, in which precipitation was below average compared to previous data. The winter had temperatures higher than usual and was quite dry. It rained in the beginning of spring and the budbreak started in the first week of April. Disease pressure on the vine was therefore quite low. Grape maturation was slow due to little water available in the soil and the berry dehydrated in some cases. 2022 presents wines with more body and in the case of reds with a higher percentage of tannins. In some cases, in order to ensure good yields of grape juice with good acidity and aromas, and to avoid dehydration, the harvest was brought forward.

Variety 100% Jaen

Vineyard 20 years old vineyards

Vinification and

Aging

Stainless steel with total lees during 6 months

Analytics Alcohol 12,50 % vol. | TA 5,65 g/L | VA: 0,29 g/L | pH 3,27 |

Residual sugar 0.5 g/L | Total Sulfites 52 mg/L

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Tasting notes that goes in the mouth with good acidity and balance. Pow-

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Bottling April 2023 — 6.000 bottles

Winemaking Luis Seabra e Mariana Salvador

