



TEXTURA WINES

ENCOBERTA Red 2019

D.O.C. DÃO

Encoberta is the name of a small village of Penalva do Castelo (Castendo sub region), where in 2019 with our own grapes, Alfrocheiro (50%), Touriga Nacional (20%), Jaen (20%), and Tinta Roriz (10%), we made this wine. Vineyards with 28 years old at 500 m altitude with granite and clay soil composition are in conversion to organic certification since 2020.

The fruit was hand-harvested on September 15th and 16th. 2019 had a warm winter but a dry and cool spring that made working in the vineyard easier. With a summer of cool nights and warm/normal days, the maturation was slow and resulted in very expressive grapes in acidity.

Encoberta 2019 Dão red wine was fermented with wild yeasts only in 5 years old 5000 L French oak vats with 35% whole bunch followed by 30 days cuvaizon. It has aged for 15 months in seasoned french oak vat. Naturally stabilized.

TASTING NOTES

It is a very characteristic red wine from Dão, Penalva do Castelo. Fruity aromas as blueberry, gooseberry and plum with floral nuances. Denser and more textured than Serra da Estrela red wines. Fresh red and black fruits and earthy notes on the palate, dry with round body and intense finish.

Other Notes

Vineyards yield 6 ton/ha

Bottling March 2021

Production Bottles 6820 (0,75 L)

Service temperature 16°C

Technical data Alcohol 13,2 % vol. | Total acidity: 6,02 g/L | Volatile acidity: 0,68 g/L |

pH: 3,56 | Residual sugars: 1,0 g/L

Winemakers Luís Seabra and Mariana Salvador



A distinct soil composition with granite, clay and quartz, from our other vineyards in Vila Nova de Tazem with 100% granite, make this wine a bit fruiter, denser and more textured without losing freshness and minerality. Reflects its genuine terroir and sense of place.

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Mid to deep crimson. Fragrant and layered aroma of tiny wild red berries and an impression of a stony/scrubland landscape - herbal but not at all green. The whole-bunch component shows in a stemmy/leafy freshness, then a more intense fruit sweetness as it opens in the glass, both sweet and tart/wild. Very much a modern and yet traditional wine of the Dão. Firm, compact but super-fine tannins with a nice bite of freshness and peppery subtlety. Dry tannin texture leaves your mouth clean. This is very young and would reward patience if you can resist it now. Beware: there is an austerity about this wine that is unlikely to appeal if you want rich and full-fruited. (JH)

17,0
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