



TEXTURA WINES

Textura PURA White 2019

D.O.C. DÃO

Sourced from Textura's 28-55-year-old vineyards in Vila Nova de Tazem, in the Serra da Estrela sub-region, elevated at 480-550 m altitude, in granite soils, this white comprises 70% Encruzado, 15% field blend grapes and 15% Bical and Cerceal-Branco. All the vineyards are in conversion to organic viticulture since 2020.

The fruit was hand-harvested on September 9th and 10th. 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.

Static decantation for 48 hours was proceeded after destemming and pressing the grapes. Only the free run juice was used to this wine that fermented naturally in second use french oak barrels (70%) and cement tanks (30%). Aged for 11 months "sur lie" without batonnage, followed by 6 months in stainless steel tanks. Naturally stabilized.

TASTING NOTES

Bright pale green with delicate aromas of citrus, mainly lemon and lime, cedar, pepper and still noticed oak. Crispy acidity and minerality, shows a great potential despite still young, dense and creamy, old vines concentration. Long and pleasant finish.

OTHER NOTES

Vineyards yield 4 ton/hectare

Bottling March 2021

Production Bottles 3756 (0,75 L) | 123 (1,5 L)

Service temperature 14°-16°C


Technical data Alcohol 13,0 % vol. | Total acidity: 5,79 g/L | Volatile acidity: 0,46 g/L |

pH: 3,35 | Residual sugars: 1,6 g/L

Winemakers Luís Seabra and Mariana Salvador



This is a low intervention white wine with fermentation and aging proceed in sequence, without temperature control, therefore in a more reductive way. Rich and fresh, makes us salivate with its vibrant acidity. Still a young white.

 <p>Jancis Robinson JancisRobinson.com</p>	<p>Gently creamy overlay on stone fruit and citrus and a hint of stony minerality, plus a very light reductive struck-match aroma. On the palate, this is perfectly balanced between depth and freshness. A hint of smoky reduction on the palate too but the citrus purity is key behind the complexity. Notable textured effect, which is finely grained and creamy at the same time. Persistent. (JH)</p>	<p>17,0 /20</p>
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