

PRETEXTO White 2021

D.O.C. DÃO

Pretexto white wine is a blend of traditional Dão grapes from high altitude vines planted in granite soils. The grapes that make up this blend are 50% Encruzado 50% Bical.

The manual harvest of Bical took place on the beginning of September and of Encruzado at the end of this month. The winter of 2021 was cooler than usual and marked by generous rainy days. The bud break started only in April and springtime was generally mild, with some episodes of hail in the region that did not affect production/quality. The summer of 2021 was cool compared to other years, which slowed down the maturation of the grapes and increased the concentration of acidity at harvest time. The harvest was long, with interruptions between grape varieties and marked by some rainy days. In 2021 there was an increase in production but with greater freshness and natural acidity in which the wines will have a more elegant profile in general.

Pretexto white 2021 was decanted statically and fermented naturally in stainless-steel tanks, concrete tanks and 10% in French oak barrels. It ages in the same in the same deposits above total lees during 5 months.

TASTING NOTES

Delicate aromas associated with the yeasty brioche character and white fruit. Mineral notes respecting the granite soils that originate it. The mouth follows the fruit on its more citrusy side, combined with a good freshness, with some creaminess and a very dry, saline and long finish. It is a blend that speaks for the vineyards and soils that originate it.

OTHER NOTES

Vineyards yield 6 ton/hectare.

Bottling February 2022

Production Bottles 16.000 (0,75 L)

Service temperature 14°C

Technical data Alcohol 12,0 % vol. | Total acidity: 5,34 g/L | Volatile acidity: 0,34 g/L |

pH: 3.32 | Residual sugars: 1,0 g/L

Winemakers Luis Seabra and Mariana Salvador



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