## PRETEXTO Rose 2021

D.O.C. DAU

Pretexto Rosé is a 100% Jaen from vineyards in Vila Nova de Tazém, Serra da Estrela sub-region.

2021 had a very cold winter with snow at medium altitudes and ended with a lot of rain. Bud bursts started in April and spring was generally mild, with some hail episodes in Dão, without affecting production/quality. The summer was cool, making the maturation of the grapes slow and a greater concentration of acidity at the time of harvest. The harvest was long, with interruptions between grape varieties and marked by some rains. It is a year with increased production compared to 2020 but with greater freshness and natural acidity in which the wines will have a more elegant profile overall.

Jaen grape bunches were manually unloaded to the press followed by a soft press which allowed a direct fermentation without decanting the juice. The wine stayed in the same stainless steel vat since the beginning with the total lees and aged for 7 months.

## TASTING NOTES

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.

OTHER NOTES Vineyards yield 6 ton/hectare. Bottling May 2022 Production Bottles 2600 (0,75 L) Service temperature 14°C Technical data Alcohol 12,50 % vol. | Total acidity: 6.69 g/L | Volatile acidity: 0,23 g/L | pH: 3.04 | Residual sugars: 1,4 g/L Winemakers Luis Seabra and Mariana Salvador

