

# Textura da Estrela white 2021

## D.O.C. Dão

Textura da Estrela 2020 DÃO white wine, made from our own vineyards in Vila Nova de Tazem, sub-region Serra da Estrela, it is a blend of Encruzado (60%), Bical (25%) and Cerceal-Branco (15%). These vines with 25-60 years old grow at granite soils, treated in a sustainable practice, without herbicides and are in conversion to organic certification since 2020

2021 had a very cold winter with snow at medium altitudes and ended with a lot of rain. The budbreak started in April and the spring was mild with some hail in Dão, without affecting our vineyards production. The summer was fresh and the ripening of the grapes was slower increasing the concentration of acidity. The harvest was long, with an increase of production compared to 2020 but with greater freshness and natural acidity. The wines will have generally a more elegant profile.

<b>Variety</b>	60% Encruzado, 35% Bical, 15% Cerceal-branco
<b>Vineyard</b>	25 to 60 years old at 500 m altitude on granitic soils
<b>Vinification and Aging</b>	Desteamed, crushed and pressed. Decantation of freerun juice. Spontaneous fermentation in used barrels of 500 L and foudre of 2500 L. Aging on top of the total lees for 11 months
<b>Analytcs</b>	Alcohol 12,50 % vol.   TA 5,36 g/L   VA: 0,56 g/L   pH 3,40   Residual sugar 2,1 g/L   Total Sulfites 86 mg/L
<b>Tasting notes</b>	Textura da Estrela 2021 is a white wine with complex aroma. Orange peel, raw dried fruits (almonds and chestnuts), floral notes and dried tea leaf are the most evident aromas. In the mouth, it has marked acidity and minerality, the citrus fruit is highlighted as well as a creamy texture of fermentation in wood, well integrated and 50% malolactic.
<b>Bottling</b>	November 2022 — 10800 bottles 750 mL + 206 Magnum 1500 mL
<b>Winemaking</b>	Luis Seabra e Mariana Salvador

