



TEXTURA WINES

TEXTURA DA ESTRELA Red 2019 D.O.C. DÃO

Textura da Estrela red 2019 comes from 3 different vineyard blocks, all of them at Vila Nova de Tazem (Serra da Estrela sub region). In 2019, it was a blend from old vines field blend (30%), Touriga Nacional (25%), Alfocheiro (25%) and Jaen (20%). Vineyards from 25-60 years old at granitic soils, treated in a sustainable practice, without herbicides, are in conversion to organic certification since 2020.

The fruit was hand-harvested on September 23rd and 24th. 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.

O Textura da Estrela 2019 Dão red wine was fermented with wild yeasts only in French oak vats with 35% whole bunch followed by a 30 days cuvaison. It has aged for 15 months in the same vats and barrels. Naturally stabilized.

Tasting Notes

It is a wine with great refinement and pine tree freshness. It has a mineral and earthy character, light pepper, red cherries and dry leaves flavours. Shows velvety and textured tannins with a hint of stem. Long, dry and salty finish. It ages for an even more elegant wine.

Other Notes

Vineyards yield 4,5 ton/hectare

Bottling March 2021

Production Bottles 7620 (0,75 L)

Service temperature 16°C

Technical data Alcohol 12,8% vol. | Total acidity: 5,76 g/L | Volatile acidity: 0,70 g/L |

pH: 3.55 | Residual sugars: 0,9 g/L

Winemakers Luís Seabra and Mariana Salvador



The grapes are handpicked, and their production never exceeds 4,5 tons per hectare. This is a low intervention red wine in which we do short pump-overs in the first days of fermentation and then only cap management by hand.