



TEXTURA WINES

# TEXTURA DA ESTRELA Red 2018

D.O.C. DÃO

Textura da Estrela red 2018 comes from 3 different vineyard blocks, all of them at Vila Nova de Tazem (Serra da Estrela sub region). In 2018, it was a blend from old vines field blend (35%), Touriga Nacional (30%), Jaen (20%) and Alfrocheiro (15%). Vineyards from 25-60 years old at granitic soils, treated in a sustainable practice, without herbicides, are in conversion to organic certification since 2020.

Manual harvest took place on September 25th and 26th in a year marked by high temperatures in the beginning of August although proceeded after a rainy spring guaranteeing greater water availability in the soil and the production of grapes of the desired quality.

O Textura da Estrela 2018 Dão red wine was fermented with wild yeasts only in stainless steel tanks with 35% whole bunch followed by a 30 days cuvaison. It has aged for 15 months in used french oak vat and barrels. Naturally stabilized.

### Tasting Notes

It is a wine with great refinement and freshness. It has a mineral and earthy character, light pepper and some red fruit. Shows velvety and textured tannins, very thin but slightly spicy of the stem. Gastronomic profile asking for food and dry and long finish. It ages for an even more elegant wine.

### Other Notes

Vineyards yield 4,5 ton/hectare

Bottling April 2020

Production Bottles 7170 (0,75 L) | 200 (1,5 L)

Service temperature 16°C



Technical data Alcohol 13,2% vol. | Total acidity: 5,43 g/L | Volatile acidity: 0,68 g/L |

pH: 3.62 | Residual sugars: 0,7 g/L

Winemaker Luís Seabra



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.

 JancisRobinson.com	Mid, vibrant cherry red. Lovely Dão fragrance from this blend, reminding me of scrubland, more wild than domesticated: sappy red fruits, a herbal note from the stems and the floral influence of Touriga Nacional. Dry and chalky texture just starting on its journey towards silky. Really fine-grained tannins and such purity of fruit. Lithe, elegant and refined and still with the character of the region and the granite soils. Needs time and should age gracefully. (JH)	<b>16,5++</b> /20
 REVISTA DE VINHOS ESSÊNCIA DO VISMO	Medium intensity ruby. An exemplary wine for the sub-region of Serra da Estrela, reveals huge elegance in the expression of wild berries, with forest and earthy notes, very spicy spicy entwined with the fruit. The mouth brings the spicy from the stems, tannins of excellent quality, granitic minerality and great persistence. Goes along with several local traditional dishes and others. (GC)	<b>17,0</b> /20