



Textura Wines

A beautifully composed Dão white, Textura Pretexto Branco 2022 showcases freshness, minerality, and precision in a modern yet terroir-driven style.



Pretexto Branco 2022

Dao, Portugal

Region and Vineyards

Pretexto Branco 2022 comes from the Dão, a historical region in central Portugal celebrated for its elevated vineyards and granite-dominated soils. The vines are situated at high altitudes, where the **diurnal temperature variation** preserves acidity and lengthens the growing season, fostering complexity and aromatic intensity.

The grapes—**50% Encruzado and 50% Bical**—are sourced from vineyards around **20 years old**, rooted in granite-rich terroirs that bestow a natural salinity and lift. The climate in 2022 was notably dry, with below-average rainfall and above-average winter temperatures. These conditions resulted in smaller berries and concentrated flavours. While some dehydration occurred, careful vineyard management and early harvesting ensured wines with **freshness, structure, and fine aromatic precision**.

Winemaking

Vinified by Luís Seabra and Mariana Salvador, the wine is crafted using a minimal-intervention approach. The grapes are destemmed and softly pressed before undergoing **natural fermentation**. The blend is vinified across **stainless-steel tanks, concrete vats, and 10% in used French oak barrels**, allowing varied textures and micro-oxygenation without obscuring fruit purity.

Pretexto Branco is aged **on total lees for six months**, a method that imparts subtle richness and creaminess while preserving freshness. No bâtonnage is performed, enabling the granite-driven minerality to dominate. Bottled in April 2023, this wine balances precision with gentle depth, tailored for both early enjoyment and short-term cellaring.

Tasting Notes

- **Color:** Pale straw with green highlights, bright and youthful.
- **Aroma:** Subtle brioche and yeast-derived notes meld with white-fleshed fruit, citrus peel, and a whisper of wet stone.
- **Palate:** Linear and pure, showing brisk citrus energy framed by gentle lees texture. The finish is long, saline, and very dry, reflecting the granite soil and minimal-intervention approach.

Alcohol :12,50 %

Composition: 50% Encruzado, 50% Bical



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Did you know?

While the Dão is known for complex red blends, **Encruzado and Bical** are now among Portugal's most celebrated white varieties for their **aging capacity and textural finesse**. Their combined expression in Pretexto Branco captures the potential of the region's white wine renaissance.

Wine Pairing Ideas

- **Grilled squid with lemon and olive oil** - enhances the wine's saline finish and citrus brightness.
- **Ceviche of sea bass** - mirrors the wine's zestiness and minerality.
- **Roast chicken with rosemary and garlic** - matches the wine's gentle creaminess and savory depth.
- **Goat's cheese tart with herbs** - plays on the freshness and subtle autolytic complexity.



Robert Parker (RP) : 90 Points (2022)

The white 2022 Pretexto Branco was produced with 50% Encruzado and 50% Bical. It has 12.5% alcohol and a pH of 3.35. It feels a little reductive, with aromas of white fruit and flowers, mellow acidity and a soft texture. This comes from younger vines, was fermented in stainless steel and matured with fine lees for seven months. The fermentation was very slow, so it went through malolactic fermentation, which lowered the acidity in the wine. 30,000 bottles produced. It was bottled in May 2023.



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