

## **Textura Wines**

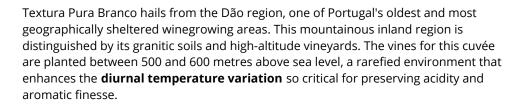
Experience Portugal's field-blend heritage with this complex, citrus-sculpted white from vines over 60 years old, crafted with a naturalist touch and remarkable precision.



### Pura Branco 2022

Dao, Portugal

### Region and Vineyards



The vineyard parcels, with vines aged between **60 and 100 years**, are co-planted field blends comprising traditional Dão white varieties—Encruzado, Bical, Fernão Pires, Dona Branca, Rabo de Ovelha, Malvasia Fina, and others. These deep-rooted old vines are cultivated on **decomposed granite soils**, lending the wine its characteristic tension and minerality. The region's **continental influence**, balanced by forested slopes and elevation, results in long, slow ripening seasons ideal for developing complexity without losing freshness.



The grapes, entirely from old vines, are **hand-harvested**, carefully destemmed, and softly pressed. Only the free-run juice (jus de goutte) is used, followed by **static cold settling**. Fermentation is spontaneous, with native yeasts, in **500-litre used French oak barrels**, allowing for a gentle micro-oxygenation that adds roundness without overt oak influence.

Crucially, the wine is aged on its **full lees for 11 months**, a technique that builds mouthfeel and adds savory depth. **Complete malolactic fermentation** takes place, softening the texture while retaining a lively structural backbone. No bâtonnage is performed, maintaining the wine's naturally taut frame and clarity of expression. This low-intervention approach prioritizes **purity**, **vineyard expression**, **and aging potential**.



Alcohol :12,50 %

Composition: 100% Vieilles Vignes







# Pura Branco 2022

### **Tasting Notes**

- **Color**: Pale yellow with greenish tinges, luminous and youthful.
- **Aroma**: Refined bouquet of lemon zest, cedar shavings, white pepper, and subtle flinty reduction; hints of smoked salt and toasted almond.
- Palate: Linear and vibrant, with piercing acidity and salivating minerality. Layers
  of citrus, white stone fruit, and dried herbs unfold over a tense, chalky texture.
  The old vines impart palpable depth and structure. Finishes long, saline, and
  complex.

### Did you know?

The Textura Pura Branco is made exclusively from **field-blend parcels**, a traditional Dão practice where multiple grape varieties are interplanted and harvested together. This approach fosters natural harmony and complexity, capturing the **essence of the vineyard rather than individual varietal character**—a philosophy rooted in premodern viticulture that is increasingly rare today.

### Wine Pairing Ideas

- **Grilled sea bass with lemon and herbs** complements the wine's citrus freshness and saline edge.
- **Portuguese bacalhau à Brás** the salt cod's intensity is balanced by the wine's acidity and subtle oak spice.
- **Roasted cauliflower with tahini and toasted almonds** mirrors the wine's nutty notes and textured profile.
- Aged Manchego or Serra da Estrela cheese a savory, umami-rich match to the wine's mineral core.



#### Robert Parker (RP): 93 Points (2022)

The complex 2021 Pura Branco was produced with grapes from old vines from a vineyard planted with a lot of different varieties: Encruzado, Bical, Dona Branca (Síria), Rabo de Ovelha and others. The wine was fermented and matured in used 500-liter oak barrels, where the wine spent 11 months with lees. It has 12.5% alcohol and a pH of 3.34. 4,700 bottles and 206 magnums produced. It was bottled in March 2023.



