

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.

TEXTURA WINES

93



Pura Branco 2022

Dao, Portugal

Region and Vineyards

Textura Pura Branco hails from the Dão region, one of Portugal's oldest and most geographically sheltered winegrowing areas. This mountainous inland region is distinguished by its granitic soils and high-altitude vineyards. The vines for this cuvée are planted between 500 and 600 metres above sea level, a rarefied environment that enhances the **diurnal temperature variation** so critical for preserving acidity and aromatic finesse.

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.

Winemaking

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

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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 pre-modern 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.

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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.