

# RUBRICA AUTOGRAPH RED WINE 2019



## VITICULTURE

### THE PROJECT

Luis Duarte Vinhos is a family business run by Portuguese winemaker Luis Duarte. It is located in southern Portugal at the Monte do Carrapatelo estate, in the winegrowing sub-region of Reguengos de Monsaraz, which is in the heart of the Alentejo. The estate's 12 hectares of vineyard enjoy a continental Mediterranean climate with hot and dry summers. Its remarkable diurnal temperature range encourages the development of aromas in the grapes. Most of the rainfall takes place during the cold, harsh winters. Limestone soils predominate, which ensures good water retention. This is vital for vines during the scorching summer months. Sustainable farming methods are adapted to each grape variety and vineyard plot. The vines were planted between 2001 and 2002.

### THE VITICULTURAL YEAR

2019 gave us a dry winter, with rainfall significantly lower than the average of the last 30 years. During the rest of the year the weather was dry, with mild temperatures during the day and cool nights for the rest of the growing season and up until harvest. These excellent weather conditions allowed a balanced ripening of the grapes until the harvest – at which time the weather remained evenly dry.

**GRAPE VARIETIES** 61% Alicante Bouschet, 39% Touriga Nacional

## WINEMAKING

**PROCESS** The grapes were hand-picked during the second week of September and taken to the winery in 15 kg boxes, where they were carefully selected on a sorting table. The selected grapes were then partially destemmed and crushed. Fermentation took place in stainless steel lagares (small open fermenters) with controlled temperature (24 – 26 oC).

**AGED AND BOTTLING** Malolactic fermentation was followed by maturation in new, 2nd year and 3rd year French oak barrels for 12 months. Bottling: 23th of June, 2021.

**ANALYSIS**

<b>Álcool / Volume:</b>	14.8%
<b>Acidez total:</b>	6.1 g/l
<b>pH:</b>	3.88
<b>Acidez volátil:</b>	0.65 g/L
<b>Açúcares totais (Glucose + Frutose):</b>	0.9 g/l

**Appearance:** intense ruby colour.

**Nose:** has an austere aromatic profile with great complexity and layers of spicy notes.

**Palate:** has a refreshing acidity and firm tannins. Ends with a long, pleasant and elegant finish.

**SERVING TEMPERATURE** 16°C - 18°C  
This wine can benefit from some aeration one hour before drinking.

**SERVING SUGGESTIONS** It is ideal to accompany grilled meat and game dishes.

**WINEMAKER** Luís Duarte



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