

RUBRICA

TINTO 2019

VINHO REGIONAL ALENTEJANO

THE PROJECT

Luis Duarte Vinhos is a family business founded in 2007 and run by Portuguese winemaker Luis Duarte and his wife, Dora Simões. It is located in southern Portugal at the Monte do Carrapatelo estate, in the wine growing sub-region of Reguengos de Monsaraz, 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. All the vines were planted in 2001/2.

VITICULTURAL YEAR

During the growing season of 2018/2019 Portugal went through a particularly warm and dry weather. Alentejo saw little rain during the winter. The weather went on dry in the following months, with high temperatures during the day but benefited from cooler nights. Curiously, June was a particularly cold month in Alentejo, which resulted on good conditions for a slower ripening of grapes. This was a particularly difficult year from the beginning to the harvest period as the generalised draught caused a decrease on production in some grape varieties more sensitive to the lack water in the subsoil. The grapes for this Rubrica were hand-picked in different days during the third and fourth weeks of August and the first week of September.

WINEMAKING

The grapes were hand-picked and taken to the winery in 15kg boxes, where they were carefully selected on a sorting table. The selected grapes were then partially destemmed and crushed. The different varieties were fermented separately in order to obtain the maximum potential of each grape. The fermentation took place, on average, for 15 days, in temperature-controlled, stainless steel, shallow open vats (25-28 °C). During fermentation the must was pumped over daily.

TASTING NOTES

With a splendid concentrated purple colour, Rubrica red 2019 is complex and profound. Shows fresh black berry fruit notes complemented by more complex aromas of spice and mint. The palate is rich in concentrated black fruit flavours and sports a firm structure, with noticeable tannins and a refreshing acidity. Medium to long finish of remarkable elegance.

SERVING TEMPERATURE

Serve between 16-18°C. Best served previously decanted for a hour.

FOOD PAIRING SUGGESTIONS

It is ideal to accompany Mediterranean cuisine, such as grilled octopus and salted cod with olive oil. It also pairs very well with game dishes partridge or boar stew.



WINEMAKER

Luís Duarte

GRAPE VARIETIES

31% Alicante Bouschet; 28% Touriga Nacional; 15% Petit Verdot; 11% Aragonez; 8% Syrah; 7% Tinta Miúda

WINE SPECIFICATIONS

Alcohol: **14,6% vol.**

Total acidity: **5,5 g/L**

Volatile acidity: **0,80 g/L**

pH: **3,65**

Total sugars (Glucose+Fructose): **1,2 g/L**

AGEING AND BOTTLING

Malolactic fermentation was followed by maturation in new French oak barrels for 12 months.

Bottling: June, 18th, 2021



ALENTEJO · PORTUGAL

Monte do Carrapatelo, Apartado 108,
7200-999 Reguengos de Monsaraz, Portugal

luis.duarte@ldvinhos.com
M: +351 917 235 359

info@ldvinhos.com



LUIS DUARTE
VINHOS