



LD
LUIS DUARTE
VINHOS

Specialty
Cellars

A simple line drawing of a wine glass and a bottle. The glass is partially filled with red wine, and the bottle has a red cap. The drawing is positioned to the right of the cursive text.

LD

LUIS DUARTE
VINHOS

Luis Duarte Vinhos is a distinguished, family-owned Portuguese wine producer known for its commitment to quality and innovation in winemaking. Founded in 2007 by Luis Duarte, a passionate oenologist with three decades of experience, the winery embodies a philosophy that blends traditional techniques with modern practices to create exceptional wines that reflect the unique terroirs of Portugal's Alentejo region. *Rubrica* embodies the pinnacle of Luis's commitment to producing the finest the Alentejo has to offer. With a focus on sustainability and a respect for the environment, Luis Duarte Vinhos continues to elevate Portuguese winemaking, garnering respect and admiration from wine enthusiasts around the world.

Luis Duarte's journey began in the Alentejo region, where he honed his skills at Herdade do Esporão, where he served as Director of Production for 18 years, and developed a deep understanding of the regional grape varieties and the climactic conditions. His dedication to excellence has earned him and his winery numerous accolades, including awards from prestigious wine competitions and recognition from the international wine press. He is the only Portuguese oenologist to be a three-time recipient of the *Winemaker of the Year Award* from [Revista de Vinhos](#), a Portuguese magazine and website that covers wine, astronomy, and tourism. It's the most widely-read and respected wine publication in Portugal.

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LUIS DUARTE
VINHOS





Rubrica White

ANTÃO VAZ | VERDELHO | VIOGNIER

Winemaking process

The grapes were harvested by hand and transported in small boxes (15 kg) to the entrance of the winery, where they are carefully sorted on a sorting table. Winemaking began with cooling the grapes and was followed by gentle pressing in an automatic press. The must was decanted cold (10°C) for 48 hours, then separated from the lees and inoculated with selected yeasts. Part of the must fermented in new and used French oak barrels and part in stainless steel vats at low temperatures.

Analysis

Alcohol: 13.5%

Total acidity: 5.5 g/L

Volatile acidity: 0.37g/L

Ph: 3.33

Total Sugar: 0.8 g/L

Tasting notes

Clear lemon-golden color. Captivating nose of medium and pronounced intensity, showing aromas of peach and fresh pineapple that combine with soft touches of vanilla from the wood. Dry, medium to very full-bodied, with moderate acidity and juicy tropical fruit combined with hints of white flowers. It has a creamy texture, and notes of toast combined with a subtle buttery flavor. A very long, enveloping and pleasantly refreshing finish.



Rubrica Red

ALICANTE BOUSCHET | TOURIGA NACIONAL | PETIT VERDOT | ARAGONEZ | TINTA MIÚDA

Winemaking process

The grapes were harvested by hand and transported in 15kg boxes to the entrance of the winery, where they are carefully sorted on a sorting table. The selected grapes were partially destemmed and crushed. The different grape varieties were fermented separately in order to extract the maximum potential from each one. Fermentation took an average of 15 days in stainless steel lagares at a controlled temperature (25-28 °C). During the fermentations of the five grape varieties, pumping over was carried out daily whenever necessary.

Analysis

Alcohol: 14.6%

Total acidity: 5.5 g/L

Volatile acidity: 0.88g/L

Ph: 3.65

Total Sugar: 1.2 g/L

Tasting notes

With a beautiful violet color of good concentration, Rubrica Red 2021 presents an austere aromatic profile full of character on the nose, complemented by more complex notes of spices and mint. On the palate it is rich in concentrated black fruit flavors and has a firm structure, with well-present tannins and refreshing acidity. The finish is medium to long and remarkably elegant.



Rubrica Red Autograph

ALICANTE BOUSCHET | TOURIGA NACIONAL

Winemaking process

Grapes were harvested by hand from vineyards with reduced production in the second week of September and transported in 15 kg boxes. The selected grapes were partially destemmed and crushed. Fermentation took place in small stainless-steel presses at a controlled temperature (24°C-26°C). Malolactic fermentation and ageing in new, second and third year French oak barrels for 12 months.

Analysis

Alcohol: 14.8%

Total acidity: 6.1 g/L

Volatile acidity: 0.65g/L

Ph: 3.88

Total Sugar: 0.9 g/L

Tasting notes

Intense ruby color. On the nose it has an aromatic profile with great complexity and spicy notes. The palate is rich in concentrated black fruit flavors and has a firm structure with well-present tannins and refreshing acidity. Long and elegant finish.

