

RAPARIGA DA QUINTA

Red wine
Reserva 2020

VINHO REGIONAL ALENTEJANO

Grape growing

Climate: Continental Mediterranean climate; high daily temperatures in the summer months; remarkable diurnal temperature range.

Vineyard area: 20 hectares

Grape varieties: Alicante Bouschet 52%, Aragonez 31% and Touriga Nacional 17%

Region: Alentejo-Vinho Regional Alentejano

Soil Type: Clay loam soils with granite and schist mother rock.

Winemaking

Winemaking process: Rapariga da Quinta Reserva was fermented without stems in stainless- steel vats under controlled temperature. Part of the wine went through malolactic fermentation in stainless-steel and the other part in French oak barrels. The wine was matured in old (2nd and 3rd year use) and new 500-litre French oak barrels for 12 months.

Analysis:

Alcohol: **14,5%**

Total Acidity: **5 g/L**

pH: **3,64**

Volatile acidity: **0,71 g/L**

Total Sugar (glucose and fructose): **0,6 g/L**

Tasting notes: Beautiful intense ruby colour and good concentration. This wine has complex aromas of ripe red fruit, well integrated with toasty and spicy notes. Has a distinguished and elegant palate, with a long and enjoyable finish.

Food pairing suggestions: Ideal wine to pair with traditional Mediterranean food, roasted and grilled meats, as well as with strong cheeses.

Serving temperature: 16-18°C



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