



Vinho Regional Alentejano

## RUBRICA AUTOGRAPH RED WINE - 2017

### VITICULTURE

#### THE PROJECT

Luis Duarte Vinhos is a family business 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 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

2017 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** 100 % Alicante Bouschet.

### 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 °C).

#### AGED AND BOTTLING

Malolactic fermentation was followed by maturation in new, 2nd year and 3rd year French oak barrels for 12 months. Bottling: 25th of May, 2020.

#### ANALYSIS

Alcohol:	14.5%
Total acidity:	5.8 g/l
pH:	3.46
Volatile acidity:	0.76 g/L
Total sugar (Glucose + Fructose):	2.6 g/l

#### TASTING NOTES

**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

Luis Duarte

#### Contacts:

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

dora.simoese@ldvinhos.com  
M: +351 916 116 939

Monte do Carrapatelo, Apartado 108  
7200-999 Reguengos de Monsaraz, Portugal  
Siga-nos em: [www.ldvinhos.com](http://www.ldvinhos.com) ou @luisduartevinhos

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LUIS DUARTE  
VINHOS