

RUBRICA

RED WINE 2020

VINHO REGIONAL ALENTEJANO

THE PROJET

Luís Duarte Vinhos is a family business run by portuguese winemaker Luís Duarte. Is located in southern Portugal at Monte do Carrapatelo state, in the winegrowing sub-region of Reguengos de Monsaraz, wich is in the heart of the Alentejo. The estate's 17 hectares of vineyard enjoys a continental Mediterranean climate with hot and dry summers. It's remarkable diurnal temperature range encourages the retention of organic acids and the development of aromas in the grapes. Most of the rainfall takes place during the cold, harsh winters. Limestone soils predominate wich ensures good water retention. This vital for vines during the scorching summer months.

Sustainable farming methods are adapted to each grape variety and vineyard plot. All vines were planted in 2001/2002.

THE VITICULTURAL YEAR

The growing season of 2019/2020 was very heterogeneous. The winter months of 2019 were rather dry, but Alentejo had higher precipitation in the end of January, April and May, as well as very balanced temperatures, providing favourable conditions for the vines to growth. On the other hand, the month of june was relatively cool and slowed down the growth cycle. July brought very high temperatures (the hottest since 1931) which resulted in a short decrease of production in this vintage for some of the grape varieties. The grapes for this rubrica were hand-picked in different days during the second and third weeks of August.

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 2020 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.

TEMPERATURE

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

SERVING 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

33% Alicante Bouschet; 26% Touriga Nacional; 15% Petit Verdot; 12% Aragonez; 8% Syrah; 6% Tinta Miúda

WINE SPECIFICATIONS

Alcohol: **14,5 % vol.**

Total Acidity: **5,3 g/L**

Volatile Acidity: **0,65 g/L**

pH: **3,64**

Total Sugars (Glucose + Fructose): **0,9 g/L**

AGEING AND BOTTLING

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

Bottling: 27th of June, 2022.



ALENTEJO · PORTUGAL

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