

RUBRICA

WHITE 2022

VINHO REGIONAL ALENTEJANO

THE PROJECT

Luís Duarte Vinhos is a family business run by portuguese winemaker Luís Duarte. It 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, in the South of Portugal. 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 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.

VITICULTURAL YEAR

The 2022 viticultural year was one of the driest and hottest. During the winter, the periods of vegetative rest registered very low precipitation values. During the spring, there were high temperatures and below-average precipitation levels. This year the vines had the lowest leaf surface exposed in the last nine years. The plants didn't develop as expected and we observed that they had less leaf. The same underdevelopment explains the record of the lightest games in the last 20 years. The very high temperatures and the lack of water in the summer contributed to distant maturation between varieties.

WINEMAKING

After a selection of grapes in the vineyard, they were transported in small boxes in a refrigerated truck. A second selection was made on a sorting table at the entrance to the cellar. The vinification began with a gentle pressing. The must was cold decanted (10° C) for 48 hours. The part of the wine fermented in new and used French oak barrels and the other part in stainless steel vats at low temperatures.

TASTING NOTES

Color: crystalline, straw color with greenish reflections.

Nose: Fresh fruit aroma, white pulp that contributes to an elegant and complex structure.

Palate: This wine has an excellent acidity that provides a pleasant freshness and persistence.

SERVICE TEMPERATURE

10-12°C.

FOOD SERVING SUGGESTIONS

Ideal to accompany fish, white meats and salads. It is also perfect with garlicky dishes, such as spaghetti aioli and garlic prawns.



WINEMAKER

Luís Duarte

GRAPE VARIETIES

43% Antão Vaz, 34% Verdelho, 23% Viognier

WINE SPECIFICATIONS

Alcohol: **13,5% vol.**

Total Acidity: **5,4 g/L**

Volatile Acidity: **0,38 g/L**

pH: **3,42**

Total Sugars (Glucose + Fructose): **0,4 g/L**

AGEING AND BOTTLING

After the alcoholic fermentation, the wine stayed for 6 months in vats and barrels (new and 2nd year use) where lees stirring was performed every 15 days. Bottled on 2nd March 2023.



ALENTEJO - PORTUGAL

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