

RAPARIGA DA QUINTA

Red Wine

Colheita Seleccionada 2021

VINHO REGIONAL ALENTEJANO

GRAPE GROWING

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

Soils: Soils of granitic origin with some patches of soils derived from schist and quartz.

Region: Alentejo – Vinho Regional Alentejano

Vineyard area: 20 hectares

Grape varieties: Aragonez 54%, Alicante Bouschet 33% and Cabernet Sauvignon 13%

WINEMAKING

Winemaking process: The grapes are destemmed, gently crushed and transferred into stainless steel vats. The juice is then inoculated with selected yeasts and fermentation takes place in temperature-controlled stainless-steel vats. The most important characteristic in the making of this wine is the length of the pre-fermentation maceration and the rigorous extraction during the beginning of the alcoholic fermentation. The wine is matured in old 300-litre French oak barrels for 6 months.

ANALYSIS

Alcohol: **14%**

Total acidity: **5.6 g/L**

Volatile acidity: **0.75 g/l**

pH: **3.59**

Total Sugar (Glucose + fructose): **1 g/L**

Tasting notes: Lovely deep violet colour. It offers a youthful and complex nose full of red fruit aromas and spice toasty. Rich in fruit and lingering, with a good structure of soft tannins that will give the wine a good development in the bottle.

Food pairing suggestions: It is ideal to accompany traditional Mediterranean food, as well as meat and pasta dishes.

Recommended serving temperature: 16–18°C



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