

# LUIS DUARTE

## VINHOS



### PROJECT

LUIS DUARTE VINHOS IS A FAMILY BUSINESS RUN BY THE PORTUGUESE WINEMAKER LUIS DUARTE. THE FIRST VINEYARDS WERE PLANTED IN 2001-2002. THE STATE HAS NOW 17 HECTARES. LUIS DUARTE VINHOS IS A MEMBER OF THE WINES OF ALENTEJO SUSTAINABILITY PROGRAMME AND PROMOTES SUSTAINABLE AND ORGANIC PRACTICES IN THE VINEYARDS AND WINERY.

### WINEMAKER

WINEMAKER FOR 30 YEARS, LUIS DUARTE STARTED HIS PROFESSIONAL CAREER AT ALENTEJO WHERE HE IS WINE CONSULTANT OF SOME OF THE MOST PRESTIGIOUS WINERIES IN ALENTEJO. WAS AWARDED FOR 3 TIMES BY THE TECHNICAL PORTUGUESE PRESS, THE BEST WINEMAKER OF THE YEAR IN PORTUGAL IN 1999, 2006 E 2014. IN 2015 WAS DISTINGUISHED BY THE PRESIDENT OF THE REPUBLIC OF PORTUGAL WITH THE ORDER OF BUSINESS MERIT, CLASS OF AGRICULTURAL MERIT. IN SEPTEMBER 2023 HE BECAME MEMBER OF JURADE DE SAINT-EMILION.

### LOCATION

SOUTH OF PORTUGAL - MONTE DO CARRAPATELO ESTATE, IN THE WINEGROWING SUB-REGION OF REGUENGOS DE MONSARAZ, WHICH IS IN THE HEART OF THE ALENTEJO. A FEW KILOMETERS FAR FROM EUROPE'S LARGEST DAMM AND MANMADE LAKE IN EUROPE – THE GREAT LAKE ALQUEVA.

### AVERAGE AGE OF THE VINES

20 YEARS

### SOIL

MAGNESIAN SEDIMENTARY LOAM SOILS, RANGING FROM SANDY-LOAM TO CLAY-LOAM. WHILST VERY LOW IN ORGANIC MATTER, THESE SLIGHTLY ACID SOILS HAVE AVERAGE FERTILITY AND GOOD WATER RETENTION CAPACITY.

### WEATHER CONDITIONS

WINTER: COLD AND HARSH  
SPRING: MILD TEMPERATURES  
SUMMER: HOT AND DRY  
AUTUMN: PLEASANT TEMPERATURES WITH LOWER RAINFALL

# RUBRICA

## WHITE WINE 2023

CRYSTALLINE, STRAW COLOR WITH GREENISH REFLECTIONS. ON NOSE IS FRESH FRUIT AROMA, WHITE PULP THAT CONTRIBUTES TO AN ELEGANT AND COMPLEX STRUCTURE. THIS WINE HAS AN EXCELLENT ACIDITY THAT PROVIDES A PLEASANT FRESHNESS AND PERSISTENCE.

### HARVEST

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.

### VINIFICATION

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.

### AGEING

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.

### ALCOHOL LEVEL

13,5%

### pH | TOTAL ACIDIDY

3,33 | 5,8g/L

### GRAPE VARIETIES BLENDING

47% ANTÃO VAZ | 31% VERDELHO | 22% VIOGNIER



### SERVING SUGGESTIONS

IDEAL TO ACCOMPANY FISH, WHITE MEATS AND SALADS. IT IS ALSO PERFECT WITH GARLICKY DISHES, SUCH AS SPAGHETTI AIOLI AND GARLIC PRAWNS.

### TEMPERATURE

10-12°C