

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

RED WINE 2021

THIS HARMONIOUS WINE HAS 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.

HARVEST

THE GRAPES WERE HAND-PICKED IN DIFFERENT DAYS DURING THE SECOND AND THIRD WEEKS OF AUGUST 2020 AND TRANSPORTED IN SMALL BOXES.

VINIFICATION

THE SELECTED GRAPES WERE PARTIALLY DESTEMMED AND CRUSHED. THE DIFFERENT VARIETIES WERE FERMENTED SEPARATELY IN ORDER TO OBTAIN THE MAXIMUM POTENTIAL OF EACH GRAPE. THE FERMENTATION TOOK PLACE IN TEMPERATURE-CONTROLLED, STAINLESS STEEL, SHALLOW OPEN VATS (25-28 °C).

AGEING

MALOLACTIC FERMENTATION WAS FOLLOWED BY MATURATION IN NEW FRENCH OAK BARRELS FOR 12 MONTHS.

ALCOHOL LEVEL

14,5%

pH | VOLATIL ACIDIDY

3,61 | 0,70g/L

GRAPE VARIETIES BLENDING

35% ALCANTE BOUSCHET | 25% TOURIGA NACIONAL | 10% ARAGONEZ | 17% PETIT VERDOT | 7% SYRAH | 6% TINTA MIÚDA



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.

TEMPERATURE

SERVE BETWEEN 16-18°C. BEST SERVED PREVIOUSLY DECANTED FOR A HOUR.