

# RAPARIGA DA QUINTA

White Wine  
Colheita Seleccionada 2023  
**VINHO REGIONAL ALENTEJANO**

## GRAPE GROWING

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

**Soils:** Clay loam soils with granite and schist mother rock..

**Vineyard area:** 20 hectares

**Grrape varieties:** 60% Antão Vaz; 24% Roupeiro; 16% Arinto

**Vine Training:** Bilateral cordon

## WINEMAKING

**Winemaking process:** The grapes bunches were carefully picked and sorted by hand at the winery. They were gently pressed in a pneumatic press and the juice remained for 48 hours at low temperatures to decant. It was then racked off its lees and was inoculated with selected yeasts. Fermentation took place in temperature controled stainless-steel vats.

## ANALYSIS

Alcohol: **13,5 %**

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

pH: **3,44**

Volatile Acidity: **0,57 g/L**

Total Sugars (glucose e frutose): **0,7 g/L**

**Tasting notes:** Bright yellow colour, with delicate aromas of tropical fruit. Good volume on the palate, showing lots of freshness and a balanced acidity. The finish is fresh, with pleasant fruity notes.

**Food pairing suggestions:** This is the ideal wine to accompany seafood and fish, as well as salads and white meat dishes.

**Serving Temperature:** 10-13°C



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Monte do Carrapelo, Apartado 108,  
7200-999 Reguengos de Monsaraz, Portugal

luis.duarte@ldvinhos.com  
M: +351 917 235 359

info@ldvinhos.com

**LD**  
**LUIS DUARTE**  
VINHOS