

# RAPARIGA DA QUINTA

**Red Wine**

**Colheita Seleccionada 2022**

**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: **13,5%**

Total acidity: **4.9 g/L**

Volatile acidity: **0.76 g/l**

pH: **3.70**

Total Sugar (Glucose + fructose): **0.8 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



**ALENTEJO · PORTUGAL**

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

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

wines of  
portugal 

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