

MONTE DO CARRAPATELO

2023 SIGNATURE BLEND A
RED WINE - VINHO REGIONAL ALENTEJANO - PORTUGAL

HAND SELECTED BY XXXXX

This signature blend was carefully selected by XXXXX. The team tasted a variety of blends to come up with the one that would be perfect for their guests and customers. After the team made its final selection, we bottled this unique cuvée at the winery in Portugal so you can now discover and enjoy with a meal or on its own. "Saudações" as we say in Portuguese!

GRAPE VARIETIES	43% Alicante Bouschet; 31% Aragonez; 26% Touriga Nacional
REGION	Vinho Regional Alentejano (Reguengos de Monsaraz).
SOIL	Soils of granitic origin with some patches of soils derived from schist and quartz.
VINEYARD	7 hectares.
WINEMAKING	The grapes were picked and taken to the winery in 25 kg boxes. Fermentation took place in temperature controlled, stainless steel vats, with prolonged skin contact.
MATURATION AND BOTTLING	6 months in used 300-litre French oak barrels.
ANALYSIS	Alcohol: 13% vol. Total Acidity: 5.5 g/L Volatile Acidity: 0.60 pH: 3.60 Total Sugar (Glucose + fructose): 0.4 g/L
TASTING NOTES	Appearance: Deep ruby colour. Nose: Complex aromas of black berry fruits, mint and balsamic notes, typical from the Alicante Bouschet grape variety and also from barrel ageing. Palate: In the mouth has firm tannins and richness due to a more intense aging of the Alicante Bouschet in 2nd year French oak barrels. It has a very good structure and a long and persistent finish.
SERVING SUGGESTIONS	It is ideal to accompany Mediterranean food, as well as poultry and light pasta dishes. Best consumed 2025–2030.
SERVING TEMPERATURE	16–18°C

– THE ORIGIN –

Luis Duarte Vinhos is a family business founded in 2007 and run by Portuguese winemaker Luis Duarte and his wife, Dora Simões. It is located in southern Portugal at the Monte do Carrapatelo estate, in the winegrowing sub-region of Reguengos de Monsaraz, which is in the heart of the Alentejo. The estate's 17 hectares of vineyard enjoy a continental Mediterranean climate with hot and dry summers. Its remarkable diurnal temperature range encourages the retention of acids and the development of aromas in the grapes. Most of the rainfall takes place during the cold, harsh winters. Limestone soils predominate, which ensures good water retention. This is vital for vines during the scorching summer months. Sustainable farming methods are adapted to each grape variety and vineyard plot. All the vines were planted in 2004.



ALENTEJO · PORTUGAL

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