

RUBRICA 2022



HARVEST

A year of demanding climatic conditions. The vegetative rest period and spring were mild, with reduced rainfall, while summer was marked by intense heat and water scarcity, accelerating vegetative development and anticipating the harvest.

VITICULTURE

Soils: Predominantly loamy, ensuring good water retention, essential for the vines during the summer months.

Vineyard area: 20 hectares

Grape varieties: Alicante Bouschet 38%, Touriga Nacional 27%, Aragonez 20%, Syrah 8%, Petit Verdot 7%

OENOLOGY

Grapes were hand-harvested in 15 kg boxes and rigorously selected at the winery. Each variety was vinified separately in stainless steel lagares at controlled temperatures (25–28 °C). Malolactic fermentation was followed by ageing for 12 months in new French oak barrels, conferring complexity and elegance to the wine.

ANALYTICAL PARAMETERS

Alcohol: 14 %,

Volatile acidity: 0.69 g/L

Total acidity: 5.6 g/L

pH: 3.72

Total sugars: 0.5 g/L

TASTING NOTES

With an intense and brilliant ruby colour, it reveals a bouquet of concentrated black fruit, spices, and freshness. On the palate, it shows firm structure, refined tannins, and vibrant acidity, culminating in a long, elegant, and memorable finish.

Food pairing: Ideal with red meats, game dishes, intense Mediterranean specialities, and aged cheeses.

SERVING SUGGESTION

16–18 °C.

