LUIS DUARTE
VINHOS

RAPARIGA
DA QUINTA

RAPARIGA DA QUINTA RESERVA 2023



HARVEST
Mediterranean-Continental climate. Characterised by a mild and rainy winter, followed by a hot and dry spring-summer, which led to early phenology and a concentrated harvest with rapid ripening.

VITICULTURE
Soils: Granitic in nature, transitioning to schist, with a loam-clay structure.
Vineyard area: 20 hectares
Grape varieties: Alicante Bouschet 52%, Aragonez 31% and Touriga Nacional 17%

OENOLOGY
Vinified in stainless steel lagares with temperature control, without stems. Malolactic fermentation occurs partly in stainless steel and partly in French oak barrels. The wine then ages for 12 months in 500 L new and used French oak barrels.

ANALYTICAL PARAMETERS
Alcohol: 14.0 %, Volatile acidity: 0.69 g/L
Total acidity: 5.6 g/L pH: 3.60 Total sugars: 0.9 g/L

TASTING NOTES
Deep red colour with ruby-violet highlights. On the nose, ripe fruits such as cherry, plum, and currant stand out, integrated with notes of spices, vanilla, and leather, providing great complexity. On the palate, it is full-bodied and balanced, with smooth, velvety tannins in perfect harmony with the fruit, leading to a long, intense, and elegant finish.
Food pairing: Ideal with traditional Mediterranean cuisine, meat dishes, and aged cheeses.

SERVING SUGGESTION
16-18ºC

ALENTEJO · PORTUGAL
Monte do Carrapatelo, Apartado 108,
7200-999 Reguengos de Monsaraz, Portugal
luis.duarte@ldvinhos.com
M: +351 917 235 359
info@ldvinhos.com