LUIS DUARTE
VINHOS

RUBRICA

RUBRICA 2024



HARVEST
Marked by a balanced Mediterranean-Continental climate. Mild and rainy autumn and winter were followed by a spring equally generous in rainfall. The summer, dry and with moderate temperatures, offered the ideal balance for precise ripening of the white grapes.

VITICULTURE
Soils: Predominantly loamy, ensuring good water retention, fundamental for the vines during the summer months.
Vineyard area: 20 hectares
Grape varieties: Antão Vaz 43%, Verdelho 36%, Viognier 21%

OENOLOGY
After rigorous selection of grapes in the vineyard and a second sorting at the winery entrance, the grapes were gently pressed. The must underwent cold decantation for 48 hours, fermenting partly in French oak barrels (new and used) and partly in stainless steel vats at low temperatures. After fermentation, the wine aged for six months in these vessels, with fortnightly bâtonnage, gaining complexity, volume, and elegance.

ANALYTICAL PARAMETERS
Alcohol: 13 %, Volatile acidity: 0.37 g/L
Total acidity: 5.7 g/L pH: 3.28 Total sugars: 0.8 g/L

TASTING NOTES
Displays a straw colour with greenish highlights and crystalline aspects. On the nose, it is expressive and complex, suggesting fresh white-fleshed fruits accompanied by intense floral notes. On the palate, it reveals vibrant freshness, excellent acidity, a velvety texture, and balanced volume. The finish is long, fresh, and persistent, with reminiscences of white fruit and refined minerality.
Food pairing**:** Seafood, sushi, and poultry. It also pairs beautifully with creamy pasta dishes, Mediterranean salads, and garlic-rich recipes such as garlic prawns or spaghetti aglio e olio.

SERVING SUGGESTION
10-12ºC

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