

# MONTE DO CARRAPATELO

RED 2015

VINHO REGIONAL ALENTEJANO

YEAR	2015
SOIL	Manganese sedimentary soil with limestone.
REGION	Vinho Regional Alentejano (Reguengos de Monsaraz)
VINEYARD	15 Ha with bi lateral cordon trained at a density of 2.50 X 1.30 m
GRAPES	Aragonez, Alicante Bouschet and Touriga Nacional

## VITICULTURE AND WINEMAKING

	Produced by Luis Duarte on his estate Monte do Carrapatelo in Reguengos de Monsaraz.
PROCESS	Restricted vine production by pruning in the summer. During the harvest all the grapes were hand-picked and transported to the winery in 25 kg cases followed by manual selection at the sorting table. Careful fermentation in open Stainless steel vats with intense maceration.
AGE AND BOTTLING	This wine was aged in new French oak barrels for 9 months. There were produced 12.500 bottles from this vintage.
ANALYTIC PARAMETERS	Alcohol: 14,5% vol. Total Acidity: 5,9 g/L pH: 3,67 Volatile Acidity: 0,73 g/L
TASTING NOTES	Aspect: Intense violet color. Nose: Ripe red Fruits with hint of toast notes and spices. Palate: Well balance on the palate displaying ripe fruit with good acidity and firm tannins. Smooth with medium to long finish. Good conditions to age.
TO BE CONSUME BETWEEN	2015-2022
FOOD PAIRING SUGGESTIONS	Ideal with Mediterranean food, pasta with meat sauces and grilled meat.
SERVING SUGGESTIONS	Serve at 17°C. Ideally this wine should be decanted on hour before serving.



LUIS DUARTE  
VINHOS

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