

# MONTE DO CARRAPATELO

WHITE 2015

VINHO REGIONAL ALENTEJANO

YEAR	2015
SOIL	Manganese sedimentary soil with limestone.
REGION	Vinho Regional Alentejano (Reguengos de Monsaraz)
VINEYARD	4 Ha with bi lateral cordon trained at a density of 2.50 X 1.30 m
GRAPES	Antão Vaz, Arinto and Viognier

## VITICULTURE AND WINEMAKING

	Produced by Luis Duarte on his estate Monte do CarrapateLO in Reguengos de Monsaraz.
PROCESS	The grapes were harvested during the 1st week of September when the grapes were in the best estate of maturation. The grapes were hand-picked and transported to the winery in 25 kg cases follow by manual selection at the sorting table. The grapes were gently crushed, and then pressed with skin maceration very slowly using a pneumatic press. After pressing the juice undergoes a static cold decantation at 10 °C during 48 hours. After the decantation the juice was then rack to separate the less from the clear juice and inoculated with selected yeast. The juice then ferments in stainless still tanks in temperatures around 13 °C.
AGE AND BOTTLING	After the alcoholic fermentation the wine was kept in stainless still tanks for 6 months with bi-weekly battonage. From this year were produced 7.500 bottles.
ANALITIC PARAMETERS	Alcohol: 5,2% vol. Total Acidity: 5,2 g/L pH: 3,37 Volatile Acidity: 0,33 g/L
TASTING NOTES	Aspect: Bright lemony yellow. Nose: Complex and aromatic. Palate: Well balance with good acidity, fresh and elegant with persisting finish.
FOOD PAIRING SUGGESTIONS	Perfect with shellfish, grilled fish and white meat.
SERVING SUGGESTIONS	Best Served at 10°C



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