

# Rubrica Red

ALICANTE BOUSCHET | TOURIGA NACIONAL | PETIT VERDOT  
ARAGONEZ | SYRAH | TINTA MIÚDA

## Winemaking process

The grapes were harvested by hand and transported in 15kg boxes to the entrance of the winery, where they were carefully sorted on a sorting table. The selected grapes were partially destemmed and crushed. The different grape varieties were fermented separately in order to extract the maximum potential from each one. Fermentation took an average of 15 days in stainless steel lagares at a controlled temperature (25-28 °C). During the fermentations of the five grape varieties, pumping over was carried out daily whenever necessary.

## Analysis

Alcohol: 14.6%  
Total acidity: 5.5 g/L  
Volatile acidity: 0.88g/L  
Ph: 3.65  
Total Sugar (Fructose+Glucose): 1.2 g/L

## Tasting notes

With a beautiful violet color of good concentration, Rubrica red 2019 presents an austere aromatic profile full of character on the nose, complemented by more complex notes of spices and mint. On the palate it is rich in concentrated black fruit flavors and has a firm structure, with well-present tannins and refreshing acidity. The finish is medium to long and remarkably elegant.

### SUGGESTED FOLLOW-UP:



It's ideal with Mediterranean dishes such as grilled octopus or codfish à lagareiro. Also very good with game dishes such as partridge or wild boar stew.



### DISTINCTIONS:

**95 Points** - Wine Enthusiast Magazine (2020)  
**92 Points** - Robert Parker Wine Advocate

