



Luis Soares Duarte Momentos Douro

(moh-MAYN-toes)

This wine is a blend of premium grapes from two ancient vineyards with 80+ year-old vines. Due to their antiquity, dangerously steep slopes and miniscule yields, this wine brilliantly flaunts its layers in a meticulous cadence that never fails to captivate – and perplex – those lucky enough to sample. *Alluring* is the best way to describe the latticework of wild violet, lilac, and tangerine zest that perfume the nose. The showy finish delivers dramatic anise, pomegranate, blueberry confiture, powdered chalk dust, menthol, and raisin.



LOCATION

Vila Real, Portugal.
(*Douro*)
11 hectares. 520 meters.



SOIL

Schist.



ESTATE

Luis Soares Duarte.
(loo-EES soo-AHR-ez
doo-AR-Tay)



VINE

Traditional bush pruning. 80+ years-old.
4,200 vines per hectare.
0.5 - 1.5 bottles per plant average yield.



WINEMAKER

Luis Soares Duarte
(loo-EES soo-AHR-ez
doo-AR-Tay)



VINIFICATION

4 day maceration by foot trodden in open
granate vats. 6 days in stainless steel.
Malolactic fermentation in barrel.



VARIETALS

Tinta Roriz, Touriga Franca,
Tinta Barroca, Bastardo,
Tinta Amarela, Saousão,
Mourisco Tinto, Tinto Cao.



BARREL

1st and 3rd passage French oak.



RESIDUAL SUGAR

3.8 grams per liter.



MATURATION

24 months in the barrel.
6 months in the bottle.



ACIDITY

5.08 grams per liter.



VINTAGE PRODUCTION

400 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Marinated meat, aged cheese, chocolate
and crème brûlée.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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