



Luis Soares Duarte Perfil Tinto

(pair-FEEL TEEN-toh)

Perfil refers to seeing a person from the side, as in the English “profile.” One can see the outlined profile of Luis on his label, and after sipping this wonderful, enigmatic red, it seems a fitting name. This is an elusive wine; a wine of intriguing character that reveals itself slowly, from diffuse angles and variant intensities. Dark Moroccan spices, muddled red fruits, bright citrus, and sea salt are just some of the elements this wine yields. And to think it is his “base” wine!

	Vila Real, Portugal. <i>(Douro)</i> 11 hectares. 520 meters.		Schist.
	Luis Soares Duarte. (loo-EES soo-AHR-ez doo-AR-Tay)		Traditional bush pruning. 4,200 vines per hectare. 0.5 - 1.5 bottles per plant average yield.
	Luis Soares Duarte (loo-EES soo-AHR-ez doo-AR-Tay)		4-6 day maceration in stainless steel.
	70% Tinto Barroca, 20% Tempranillo, 10% Touriga Franca.		1st and 2nd passage American French oak.
	3 grams per liter.		5 months in the barrel. 2 months in the bottle.
	5.12 grams per liter.		2,000 cases.
	13.5% by volume.		Pasta, risotto, meat.

