

São LUIZ

DOURO . PRODUCT OF PORTUGAL

Red 2019



A new Douro underlined by history.

For many years, the tradition at Quinta de São Luiz was to paint the stone walls white. These white walls are pieces of history that are cherished to this day and underline the Douro landscape in a unique way. Pieces of history that sustain the vines and uphold the know-how of many generations.

Kopke has now decided to pay homage to this exquisite terroir by bringing back the tradition of painting the stone walls white and labelling its DOC Douro wines São Luiz. It is the merging of the past with the present that confers a unique character to these wines.

Taste the history of this underlined Douro.

VINIFICATION AND AGEING

Vinification was carried out with total destemming and crushing. Fermented in stainless-steel vats for approximately 13 days at temperatures around 24 °C. Half of the blend was aged in used oak barrels of 225 liters and the remaining, in stainless-steel vats.

TASTING NOTES

Extremely fruity, it displays aromas of red berries on a subtle yet appealingly spiced background. Structured, elegant and velvety in the mouth. Long, fresh and appealing finish.

SERVICE TEMPERATURE AND PAIRING

Best served at a temperature between 14 - 16°C.

Ideal to pair with red meat, game, cheeses and roasted fat fish.

RECOMMENDATIONS / The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in a horizontal position.

VINE / Grapes from the sub-region of Cima Corgo.

SOIL / Schistose

HEIGHT / 200-350 meters

GRAPE VARIETIES

35% Touriga Nacional, 25% Touriga Franca, 25% Tinta Roriz and 15% Tinto Cão.

TECHNICAL DETAILS

Alcohol / 13%

PH / 3,58

Total acidity / 5,8 g/dm³

Total sugars / 0,6 g/dm³

WINEMAKER / Ricardo Macedo



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