

# São LUIZ

DOURO . PRODUCT OF PORTUGAL

## RESERVA Red 2019



**VINE** / Grapes from Quinta de São Luiz, sub-region of Cima Corgo.

**SOIL** / Schistose

**HEIGHT** / 250-300 metres

**GRAPE VARIETIES** / 60% Touriga Nacional, 40% Tinta Roriz

**TECHNICAL DETAILS**

Alcohol / 13,5%

PH / 3.61

Total acidity / 5.5 g/dm<sup>3</sup>

Total sugars / 0,6 g/dm<sup>3</sup>

**WINEMAKER** / Ricardo Macedo

## 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

The harvest was made in the second week of September by hand to small capacity boxes. Vinification was carried out with total destemming and crushing. Alcoholic fermentation in stainless steel vats for 12 days followed by peculiar maceration for 15 days. Part of the malolactic fermentation in barrels. Matured in new and second year french oak barrels of 225 litres for 14 months.

### TASTING NOTES

Very defined aromas of ripe fruit, with notes of spice and harmonious with notes of wood. The palate conveys elegant structure, velvety tannins and unctuousness. A deep, balanced and engaging wine, developing into a refreshing finish.

### SERVICE TEMPERATURE AND PAIRING

Best served at a temperature between 16 - 18°C.

Ideal to combine with red meat, game and cheeses.

**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.



[www.saoluiz.pt](http://www.saoluiz.pt) | Av. Diogo Leite 344 | 4400-111 V. N. Gaia | Portugal