

São LUIZ

DOURO . PRODUCT OF PORTUGAL

RESERVA White 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

The harvest of Viosinho was made by the end of August. Arinto and Folgozão were harvested in the beginning of September, by hand and directly to small capacity boxes. Maceration with skins for approximately 10 hours, with fermentation in french oak barrels. Matured for 6 months in the same barrels with bâtonnage method.

TASTING NOTES

A remarkable opulent nose of tropical fruit and subtle notes of smoke from the wood barrel. Striking on the palate for its perfect balance between creaminess and acidity. An engaging and persistent wine.

SERVICE TEMPERATURE AND PAIRING

Best served at a temperature between 12 - 14°C.
Ideal to combine with fat fishes and white meat.

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 / 550-600 metres

GRAPE VARIETIES

50% Viosinho, 30% Arinto and 20% Folgozão.

TECHNICAL DETAILS

Alcohol / 13%

PH / 3.27

Total acidity / 6 g/dm³

Total sugars / 0,6 g/dm³

WINEMAKER / Ricardo Macedo



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