

# QUINTA DE São LUIZ



## VINHAS VELHAS

**DOURO**  
SUBLINHADO

Grande Reserva Red 2017

LIMITED EDITION

**Vinhas Velhas** is crafted in Quinta de São Luiz, in the Douro, a historic vineyard whose whitewashed walls have sustained the vines and the know-how of several generations of winemakers. In one small plot of the Quinta's traditional terraces, there are some vines that were planted more than 50 years ago, giving this Grande Reserva its name, Vinhas Velhas (Old Vines). The small yield of these vines, combined with a long ageing period in barrel and the expertise of the winemaker, give body to a complex and elegant wine, with a velvety and engaging structure.

This is a numbered edition of 2200 bottles, which come in two sizes. Bottles numbered 1 to 2000 are 750ml. Bottles numbered 2001 to 2200 are 1500ml.

### VINIFICATION AND AGEING

The grapes used to make this wine were exclusively from the old vines of Quinta de São Luiz. The aim of the winemaker was to bring out the best of the terroir in the wine. The grapes were harvested by hand and firstly chosen within the vineyard, soon followed by a carefully selection in the cellar. Alcoholic fermentation for 15 days at a controlled temperature, preceded by a long maceration with skins for a period of 30 days. Matured for 16 months in French oak barrels.

### TASTING NOTES

The vibrant ruby colour of the wine brings to mind a world of red fruit and black berries, whose aromas are revealed on the nose. Complex and with silky yet firm tannins, this Vinhas Velhas unravels its freshness layer upon layer, delivering a velvety and engaging structure.

### SERVICE TEMPERATURE AND PAIRING

Serve at a temperature between 16 - 18°C.

Ideal with rich textured dishes, such as lamb, kid, wild boar, pasta with truffle sauce and cured cheeses.

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

**VINEYARD** / Grapes from Quinta de São Luiz, located on the sub-region of Cima Corgo

**SOIL** / Schistose

**HEIGHT** / 200-350 metres

**GRAPE VARIETIES** / Old vines, predominantly Touriga Nacional and Sousão varieties

#### TECHNICAL DETAILS

Alcohol / 13%

PH / 3,59

Total acidity / 5,2 g/dm<sup>3</sup>

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

**WINEMAKER** / Ricardo Macedo



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