

São LUIZ

DOURO
SUBLINHADO

Winemaker's *collection*

FOLGAZÃO & RABIGATO
GRANDE RESERVA WHITE 2017



UNIQUE WINES WITH KOPKE'S QUALITY SEAL

Reflecting on the knowledge of the generations of wine growers in the Baixo Corgo region, in 2015 we started conducting a focussed study of our vineyards to evaluate and trial the different performances of indigenous white grape varieties in this terroir. In order to select the ones that would best fit a profile of balanced and intense wines, several varieties were then individually vinified, and the resulting wines culminated in us planting seven traditional Douro white grape varieties.

In 2021, winemaker Ricardo Macedo selected a blend of Folgazão and Rabigato. Aged in 300 Lt barrels, the resulting wine is a seductive Grande Reserva of remarkable freshness and persistence. Available in a limited edition, individually numbered and signed by the winemaker: 4.400 bottles.

VINIFICATION AND AGEING

The grapes used to make this wine were handpicked unusually early, at the end of August, for 2017 was an extremely dry and hot year. They were then carried in 20kg crates to the winery in Quinta São Luiz, where they were again selected on the sorting table. After the clusters of grapes were pressed whole, the must fermented in French oak barrels of 300 litres, in which it matured from 2017 to 2021. The final blend is the result of the selection of the best barrels of those four years, expressing the full potential of these two grape varieties from such a unique terroir.

TASTING NOTES

This Grande Reserva shows rich and vibrant aromas, with notes of stone fruit enveloped by suggestions of spice and brioche and hints of smoke. It displays good unctuousness, well-balanced with its acidity, and its freshness and persistence are thoroughly engaging.

SERVICE TEMPERATURE AND PAIRING

Serve at a temperature between 12 - 14°C.

Kopke suggests to pair this Folgazão & Rabigato with seafood, oily fish and white meat.

VINE / Grapes from the sub-region Baixo Corgo

SOIL / Schistose

HEIGHT / 250-300 metres

GRAPE VARIETIES / 60% Folgazão, 40% Rabigato

TECHNICAL DETAILS

Alcohol / 13,5%

PH / 3.25

Total acidity / 6 g/dm³

Total sugars / 0,7 g/dm³

WINEMAKER / Ricardo Macedo



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