

# São LUIZ

DOURO . PRODUCT OF PORTUGAL

White 2020



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

**SOIL** / Schistose

**HEIGHT** / 250 - 600 metres

**GRAPE VARIETIES**

30% Arinto, 20% Viosinho, 35% Gouveio, 15% Rabigato.

**TECHNICAL DETAILS**

Alcohol / 13%

PH / 3,3

Total acidity / 5,6 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 winemaking process began with the total destemming and crushing of the grapes. Fermentation took place in stainless steel vats at a controlled temperature between 12 and 14°C over 20 days.

### TASTING NOTES

A wine that engages with its aromas of tree fruit, citrus and floral notes. On the palate it is voluminous, remarkably balanced and with a distinct acidity. A fresh, elegant and greatly versatile wine.

### SERVICE TEMPERATURE AND PAIRING

Best served at a temperature between 10 - 12°C.

Ideal to combine with salads and fish dishes.

**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