

QUINTA DE São LUIZ

VINHA RUMILÃ

DOURO
SUBLINHADO

Grande Reserva Red 2016



LIMITED EDITION

Vinha Rumilã is made with grapes from a small plot of very old vines, which also gives the wine its name, in Quinta de São Luiz - the historic vineyard whose whitewashed walls have sustained the vines and the know-how of several generations of winemakers. The combination of the very low yield of these vines (more than a hundred years old), the wine's ageing in wood for over two years plus another couple of years in the bottle and the winemaker's curatorship results in a unique, expressive and rather complex character. Available in a numbered edition of 1303 bottles.

VINIFICATION AND AGEING

The grapes used to make this wine come solely from the Rumilã vineyard plot at Quinta de São Luiz. The wine-making process has been thought-through to respect and render the ancient character of this plot. The grapes were harvested by hand and carefully selected in the vineyard. The process comprised alcoholic fermentation without crushing the berries and with 20% of stalks and stems in rotating wooden barrels of 500 and 600 litres. The wine then went through a malolactic fermentation in smaller French oak barrels of 225 litres, called barriques. It then aged for 24 months in French oak barrels. Finally, it was bottled without filtering and remained in the bottle for 24 months before release.

TASTING NOTES

Deep ruby in colour, this wine reveals an engaging aromatic expression, full of elegance and complexity, with notes of wild berries and hints of spice and floral suggestions. In the mouth, its elegance and expressiveness is asserted by silky tannins and an acidity that gives it definition and minerality. A remarkable Grande Reserva that extends into a wonderful finish.

SERVICE TEMPERATURE AND PAIRING

Serve at a temperature between 16 - 18°C.

Perfect paired with rich dishes such as roasted kid and game. Also excellent with cheese.

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.

VINE / Grapes from Vinha Rumilã at Quinta de São Luiz, on the sub-region of Cima Corgo

SOIL / Schistose

HEIGHT / 100-120 metres

GRAPE VARIETIES / Old vines +100 years old

TECHNICAL DETAILS

Alcohol / 13,5%

PH / 3,61

Total acidity / 5 g/dm³

Total sugars / 0,6 g/dm³

WINEMAKER / Ricardo Macedo



www.saoluiz.pt | Av. Diogo Leite 344 | 4400-111 V. N. Gaia | Portugal