

São LUIZ

Winemaker's *collection*

FOLGAZÃO & RABIGATO
GRANDE RESERVA WHITE 2018

DOURO . PRODUCT OF PORTUGAL



UNIQUE WINES WITH THE HOUSE OF KOPKE SEAL OF QUALITY

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 2020, 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 in this white wine were harvested by hand at the beginning of September and carried to the winery in Quinta S. Luiz, where they were again selected on the sorting table. The grapes were pressed in bunches and then fermented in barrels of 300 litres, where the wine then aged for four years, between 2018 and 2022. The final blend is a perfect match of the two varieties and expresses the full potential of the grape varieties in Douro's unique terroir.

TASTING NOTES

This Grande Reserva shows rich and vibrant aromas, with notes of stone fruit wrapped in well-integrated notes of wood. It displays balanced unctuousness and 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.

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 Quinta de São Luiz, sub-region of Cima Corgo.

SOIL / Schistose

HEIGHT / 250-350 metres

GRAPE VARIETIES / 60% Folgazão, 40% Rabigato

TECHNICAL DETAILS

Alcohol / 13,5%

PH / 3.22

Total acidity / 6,4 g/dm³

Total sugars / 0,7 g/dm³

WINEMAKER / Ricardo Macedo