

PRODUCT OF PORTUGAL

Muros de São LUIZ

DOURO SUBLINHADO

White 2023



A new Douro underlined by history

The white walls of São Luiz tell stories of a region built not only with hard work but also much creativity, where the rewards are reaped in each bottle and in the long-lasting memories made around a table.

A refreshing white that goes very well with fish dishes and salads. Between glasses and conversations, we celebrate the essence and spirit of the Douro every day of our lives.

VINIFICATION

These grapes were grown on a high-altitude vineyard, where ripening happens slowly and evenly amongst all plots.

The vinification process began with the total destemming of grapes and crushing, without skins.

Fermentation happened in stainless-steel vats for around 15 days, at controlled temperatures between 11 and 15°C.

TASTING NOTES

This wine displays engaging aromas of anise, an exotic hint of tropical fruit - passion fruit and lychee - and fresh notes of citrus.

Silky and balanced in the mouth, with a refreshing finish, enhanced by its vibrant acidity.

SERVICE TEMPERATURE AND PAIRING

Serve at a temperature between 10 and 12°C. Ideal to pair with salads, fruits and seafood dishes

VINE / Grapes from the Cima Corgo sub-region.

SOIL / Schist

HEIGHT / 400-600 metres

GRAPE VARIETIES / 30% Malvasia Fina, 30% Gouveio, 10% Rabigato, 10% Verdelho, 10% Cercial, 7% Còdega do Lariño, 3% Moscatel.

TECHNICAL DETAILS

Alcohol / 12,5%

PH / 3.56

Total Acidity / 5,2 g/dm³

Reducing Sugars / <0,6 g/dm³

WINEMAKER / Ricardo Macedo



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