

Muros de São LUIZ

DOURO SUBLINHADO

Red 2022



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 fresh and irresistible red wine that goes very well with any meat. We celebrate the essence and the spirit of the Douro valley at the table every day over a glass of wine.

VINIFICATION

Complete destemming of the grapes, followed by crushing. Fermentation in stainless-steel vats over approximately 10 days, at a controlled temperature of 25°C.

TASTING NOTES

This red wine presents intense aromas of black fruit; it is complex on the nose, with aromas of wild flowers, such as French lavender and rock-rose.

Notes of balsamic and a hint of menthol.

In the mouth, it reveals flavours of red berries and floral notes, with round tannins; finishes with good volume.

SERVICE TEMPERATURE AND PAIRING

Serve at a temperature between 14 and 16°C.

Ideal to pair with red meat.

VINE / Grapes from Cima-Corgo Sub-Region.

SOIL / Schist

HEIGHT / 250-600 meters

GRAPE VARIETIES / 30% Touriga Franca, 30% Tinta Roriz, 30% Tinta Barroca, 10%Touriga Nacional.

TECHNICAL DETAILS

Alcohol / 12,5%

pH / 3,69

Total Acidity / 5,2 g/dm³

Reducing Sugars / <0,6 g/dm³

WINEMAKER / Ricardo Macedo

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.



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