

São LUIZ

DOURO. PRODUCT OF PORTUGAL

White 2024



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

Complete destemming and crushing, and fermentation in stainless steel vats at a controlled temperature between 12 and 14°C for 20 days.

TASTING NOTES

With eloquent aromas, this wine instantly reveals notes of white and yellow pulp fruit as well as mineral notes. Extremely elegant and silky in the mouth, it shows a remarkably balanced citric acidity, developing into a long and engaging finish.

SERVICE TEMPERATURE AND PAIRING

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

Ideal to combine with salads and fish dishes.

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

SOIL / Schistose

ALTITUDE / 550-600 metres

GRAPE VARIETIES / 30% Arinto, 20% Viosinho,

35% Gouveio, 15% Rabigato

TECHNICAL DETAILS

Alcohol / 13%

pH / 3,50

Total acidity / 5,10 g/dm³

Total sugars / 0,60 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.

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