

# São LUIZ

DOURO SUBLINHADO

## Winemaker's *collection*

### TINTO CÃO

RESERVA ROSÉ 2024

DOURO . PRODUCT OF PORTUGAL



## UNIQUE WINES WITH THE HOUSE OF KOPKE SEAL OF QUALITY

**Winemaker's Collection** is the unique collection of limited edition DOC Douro wines: red, white and rosé - in numbered bottles and signed bottles by our winemaker Ricardo Macedo.

The grape variety Tinto Cão was selected for this **Reserva Rosé**. It is one of the most singular varieties of the Douro, with its small bunches and densely skinned berries. With its engaging acidity and smooth, robust tannins, this variety conveys good ageing potential, endurance and freshness. An elegant, broad and complex rosé, which has aged in the cellars of Quinta de S. Luiz. A numbered edition of 7350 bottles that come in two sizes. Bottles numbered 1 to 7000 are 750ml. Bottles numbered 7001 to 7350, are 1500ml.

### VINIFICATION AND AGEING

The Tinto Cão grapes were harvested by hand during the last week of August 2024 and then moved to the winery of Quinta de São Luiz in small crates to ensure they arrived in perfect health and ripeness. To avoid extracting colour, we lightly pressed the whole bunches that had been previously selected on the sorting tables. Afterwards, 80% of the lot fermented in stainless-steel vats at a controlled temperature between 10-14°C, while the remaining 20% fermented in used oak barrels. Following the alcoholic fermentation, the wine aged for six months in stainless-steel barrels with weekly bâtonnage.

### TASTING NOTES

A salmon-coloured rosé, close to a light coral, which captivates from the first taste. With notes of pomegranate, redcurrant, raspberry and a mineral touch, the palate is complex and multi-layered, very elegant with a silky texture and a beautiful refreshing acidity that unfolds in several increasingly layers. It finishes long and full of flavour.

### SERVICE TEMPERATURE AND PAIRING

Serve at a temperature between 12 and 14°C. Perfect with seafood dishes (both shellfish and fish), white meat and medium strength 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 the subregion of  
Cima Corgo

SOLO / Schist

HEIGHT / 400 meters

GRAPE VARIETIES / Tinto Cão

#### TECHNICAL DETAILS

Alcohol / 12,5%

PH / 3.39

Total acidity / 6,00 g/dm<sup>3</sup>

Total sugars / <0,60 g/dm<sup>3</sup>

WINEMAKER / Ricardo Macedo

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