

QUINTA DE São Luiz

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Vinhos Velhos

VINHA RUMILÃ

Grande Reserva
Red 2019

LIMITED EDITION

Vinha Rumilã is made with grapes from a small plot of very old vines, which also gives the wine its name, in Quinta de São Luiz - the historic vineyard whose whitewashed walls have sustained the vines and the know-how of several generations of winemakers. The combination of the very low yield of these vines (more than a hundred years old), the wine's ageing in wood for over two years plus another couple of years in the bottle and the winemaker's curatorship results in a unique, expressive and rather complex character. Available in a numbered edition of 1252 bottles.

VINIFICATION AND AGEING

The grapes used to make this wine come solely from the Rumilã vineyard plot at Quinta de São Luiz. The wine-making process has been thought-through to respect and render the ancient character of this plot. The harvest was made by hand, which enable a first selection of the bunches on the vines themselves, followed by a further meticulous selection on the sorting tables in the winery.

The alcoholic fermentation took place without crushing and with 20% of stems in rotative casks of 500 and 600 litres and, afterwards, the malolactic fermentation happened in 225 litre casks. The wine then aged in barrels over 24 months. Finally, it was bottled without filtering and remained in bottle for 24 months before release. Limited number of bottles due to the low yielding of Rumilã's very old vines.

TASTING NOTES

Deep ruby in colour, this wine reveals an engaging aromatic expression, full of elegance and complexity, with notes of wild berries and hints of spice and floral suggestions. In the mouth, its elegance and expressiveness is asserted by silky tannins and an acidity that gives it definition and minerality. A remarkable Grande Reserva that extends into a wonderful finish.

SERVICE TEMPERATURE AND PAIRING

Serve at a temperature between 14 - 16°C. Perfect paired with rich dishes such as roasted kid and game. Also excellent with 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.



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

VINE / Grapes from Quinta de São Luiz,
sub-region of Cima Corgo.

SOIL / Schistose

HEIGHT / 100-120 metres

GRAPE VARIETIES / Old vines +100 years old

TECHNICAL DETAILS

Alcohol / 14%

pH / 3,54

Total acidity / 5,50 g/L

Total sugars / 0,60 g/L

WINEMAKER / Ricardo Macedo