

# 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, 10% Côdega do Larinho.

**TECHNICAL DETAILS**

Alcohol / 12,5%

pH / 3,56

Total Acidity / 5,2 g/dm<sup>3</sup>

Reducing Sugars / <0,6 g/dm<sup>3</sup>

**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 vertical position.

