

São Luiz

DOURO. PRODUCT OF PORTUGAL

RESERVA Red 2023



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

The harvest was made in the second week of September by hand to small capacity boxes. Vinification was carried out with total destemming and crushing. Alcoholic fermentation in stainless steel vats for 12 days followed by pelicular maceration for 12 days. Part of the malolactic fermentation in barrels. Matured in new and second year french oak barrels of 225 litres for 14 months.

TASTING NOTES

Intense color, with an improved nose, which comes to full fruition on the palate. The black fruit well incorporated with the spicy notes, the balanced acidity and the soft and firm tannins, extend in freshness and depth over time. A timeless wine with a unique character.

SERVICE TEMPERATURE AND PAIRING

Best served at a temperature between 16 - 18°C.

Ideal to combine with red meat, game and cheeses.

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.saoluz.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 / 250-300 metres

GRAPE VARIETIES / Touriga Nacional and Tinta Roriz

TECHNICAL DETAILS

Alcohol / 13,5%

pH / 3,69

Total acidity / 5,3 g/dm³

Total sugars / 0,66 g/dm³

WINEMAKER / Ricardo Macedo