

São LUIZ

DOURO . PRODUTO DE PORTUGAL

ORGANIC Colheita Red 2021



GRAPE VARIETIES

35% Touriga Nacional, 35% Touriga Franca, 30% Tinta Roriz

TECHNICAL DETAILS

Alcohol / 14%
PH / 3,55
Total acidity / 5,2 g/dm³
Total sugars / 0,6 g/dm³

WINEMAKER

Ricardo Macedo

A new Douro underlined by nature

With this São Luiz Red Colheita, São Luiz sees its dream of producing an organic wine come to life. This dream has been in the making for years, in the search for a more balanced way of producing wine and in the preservation of the terraces and stone walls that support the vines, prevent soil erosion and are the refuge of Douro's fauna and flora. But we wanted to go further, so we have also made the packaging more eco-friendly, by using a bottle that is 30% lighter and a stopper made of 100% recyclable plastic.

VINIFICATION AND AGEING

The winemaking process began with the total destemming and crushing of the grapes. Alcoholic fermentation in stainless steel vats for 12 days at temperatures between 23 and 25°C, followed by 5 days of maceration with skins on. Malolactic fermentation in stainless-steel vats, with part of the ageing process in 300 litre French oak barrels.

TASTING NOTES

This organic wine shows a vibrant colour, with the floral aromas of Touriga Nacional and aromas of wood against a background of subtle black pepper notes, and balanced acidity. Elegant and fresh in the mouth, with fine and enduring tannins.

SERVICE TEMPERATURE AND PAIRING

Best served at a temperature between 16 and 18°C.
Ideal with red meat, game and cheese.

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.

