

São LUIZ

DOURO
SUBLINHADO





São LUIZ

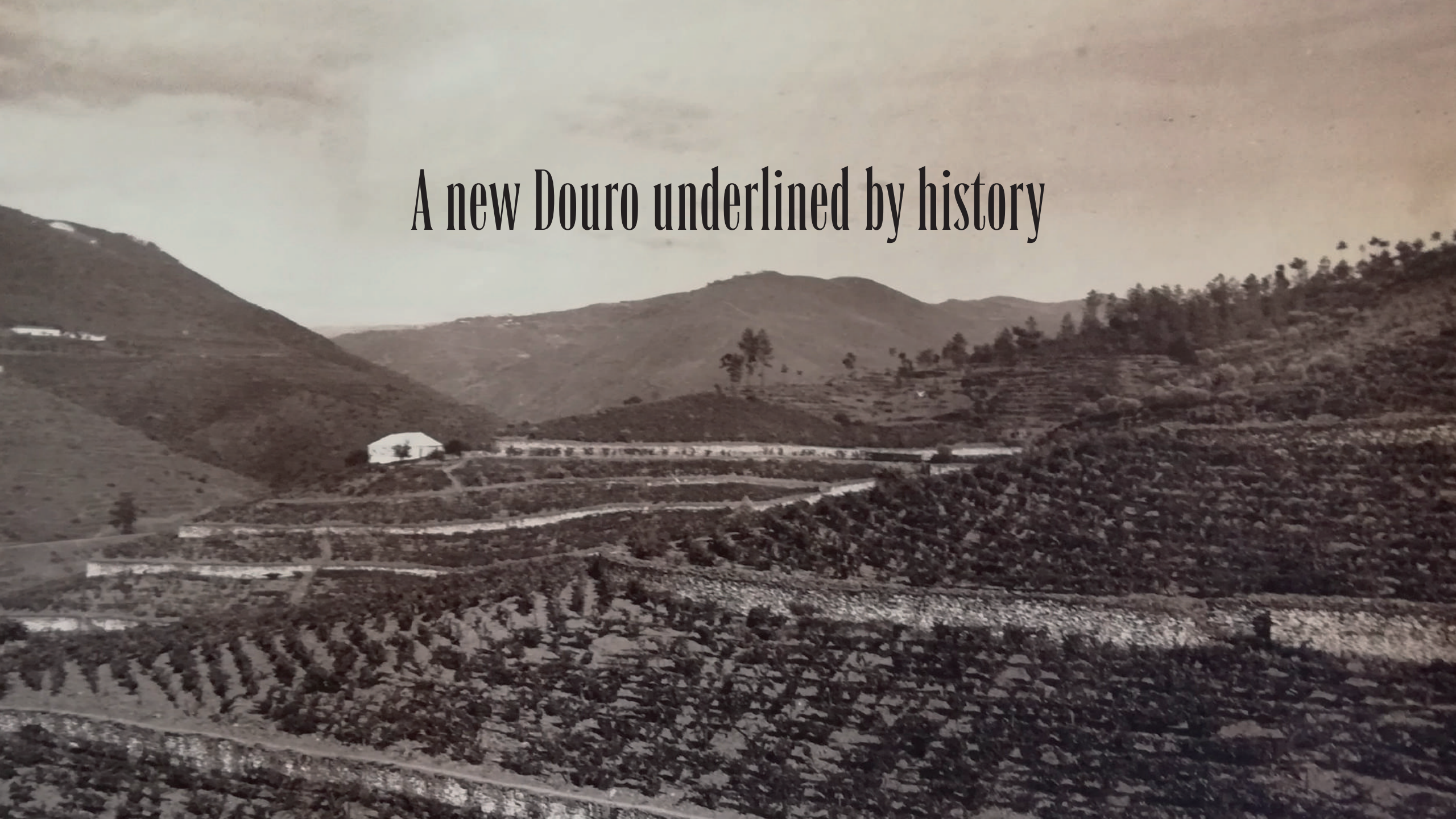


São LUIZ is a brand with an important heritage.

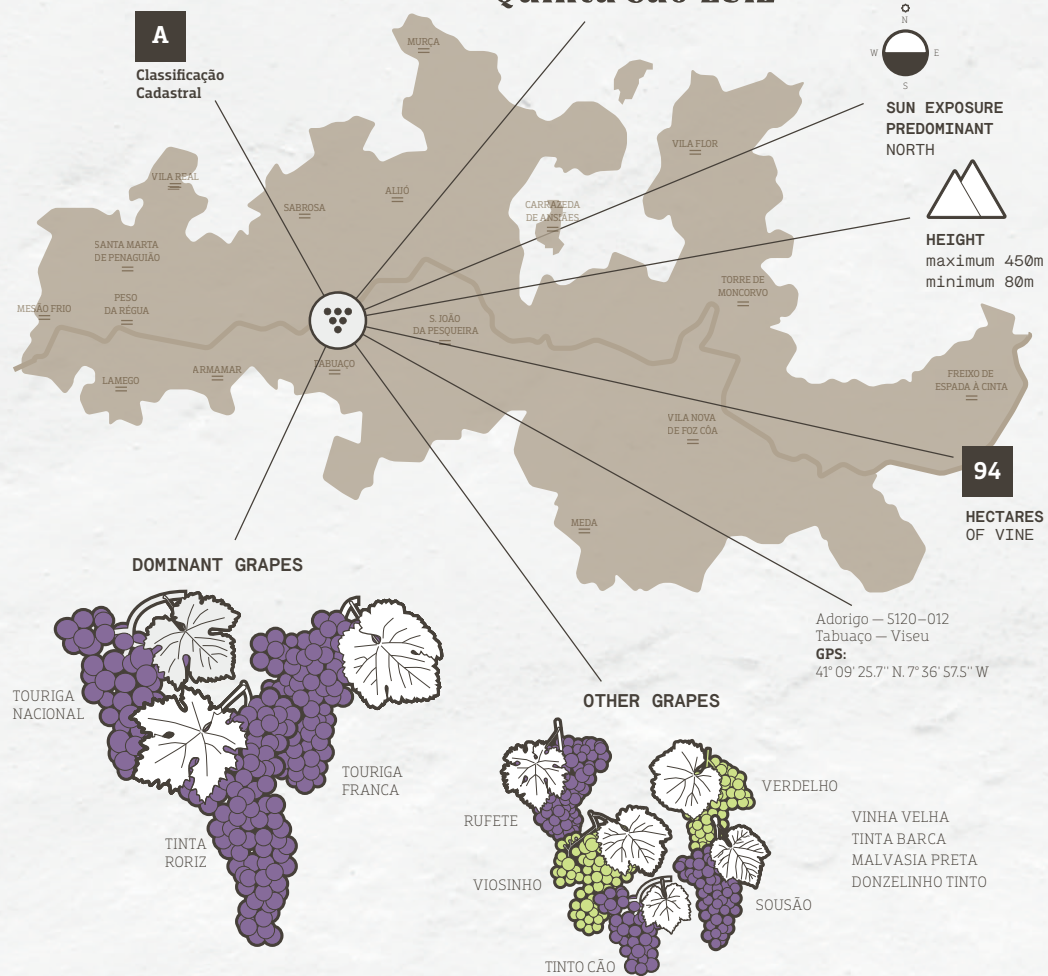
The São Luiz wines are named after the estate and proudly display the whitewashed walls on their labels, a centuries-old tradition at Quinta de São Luiz, where the walls were painted white at Easter, emphasizing these pieces of history erected to sustain vines and wisdom. **From this heritage and history, a new Douro is born, a collection of DOC Douro still wines.**

Famed for its impressive vineyard heritage, beautiful slopes and traditional white stone walls, the new strapline highlights and encompasses this vision - **“Douro Sublinhado”**.

A new Douro underlined by history



Quinta São LUIZ



Quinta São LUIZ

The story tells that over the years, Quinta de São LUIZ underwent several changes. In 1922, Kopke acquires Quinta de São LUIZ located in the parish of Tabuaço in the heart of the Douro and since then, this Quinta has 125 hectares of which 94 are planted with vines. Very close to Pinhão and in the heart of the Cima Corgo sub-region, this is the strategic location of this historic estate, duly equipped with a modern cellar.



Viticulture

A lot of work has been done over the last few years to ensure that the correct grapes are planted in the right locations across the vineyards to ensure the best results. **This site selection has produced wines that are complex, elegant and textured, showing off their terroir and heritage.** Developments in the winery, including refrigeration of the grapes when they arrive after harvest to enable a more controlled fermentation, **very gentle crushing and destemming to preserve the quality** and a very careful remontage also ensure the quality of the wines that are made at São LUIZ.



Sustainability

Over the years, Quinta São LUIZ has been implementing sustainable practices throughout its value chain - from vineyards to wine.

It's currently certified by SATIVA for Integrated Production and is adopting good practices aligned with the 2030 Agenda for Sustainable Development launched by the United Nations.

We preserve the terraces and stone walls that, in addition to supporting the vines and preventing soil erosion, serve as a refuge for the fauna and flora of the Douro.

In parallel with the cultivation of vines, **we maintain other cultures where Mediterranean shrubs dominate**, which provide valuable sanctuaries for a wide variety of animals.

We plant cover crops between the rows of vines to conserve moisture, fight erosion and build organic matter. Cover crops are a defense against unwanted weeds and provide a habitat for predatory insects, controlling pests that can damage vines. This technique also helps vineyards provide a healthy habitat for birds, reptiles, and mammals, ensuring greater biodiversity in our region.



PORTFOLIO



São LUIZ

Colheita White



TASTING NOTES

With elegant aromas, this wine instantly reveals notes of white and yellow pulp fruit as well as mineral notes. Extremely elegant and silky in the mouth, it shows a remarkably balanced citric acidity, developing into a long and engaging finish.

SERVING TEMPERATURE AND PAIRING

Best served at a temperature between 10 - 12°C.

Ideal to combine with salads and fish dishes.

GRAPE VARIETIES: Arinto, Viosinho, Gouveio and Rabigato.

TECHNICAL DETAILS

Alcohol: 13% **PH:** 3,4 **Total Acidity:** 5,5 g/dm³ **Total Sugars:** 0,6 g/dm³

São LUIZ

Colheita Red



TASTING NOTES

Ruby colour, with engaging aromas of black berries wrapped in subtle notes of spice. In the mouth, the freshness of the fruit flavours is enveloped by fine and powerful tannins making this an elegant and coherent wine. Undoubtedly, a wine for any time of the day.

SERVING TEMPERATURE AND PAIRING

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

GRAPE VARIETIES: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão.

TECHNICAL DETAILS

Alcohol: 13% PH: 3,63 Total Acidity: 5,3 g/dm³ Total Sugars: 0,6 g/dm³

COLHEITA 2019

DWWA '22



IWSC '22



IWC '22



São LUIZ

White Reserva



TASTING NOTES

A remarkable opulent nose of tropical fruit and subtle notes of smoke from the oak barrells barrel. Striking on the palate for its perfect balance between creaminess and acidity. An engaging and persistent wine.

SERVING TEMPERATURE AND PAIRING

Best served at a temperature between 12 - 14°C.
Ideal to combine with meaty fish and white meat.

GRAPE VARIETIES: Viosinho, Arinto and Folgazão.

TECHNICAL DETAILS

Alcohol: 13% **PH:** 3,27 **Total Acidity:** 6 g/dm³ **Total Sugars:** 0,6 g/dm³

COLHEITA 2020

DWWA '22



IWSC '22



90 POINTS

Robert Parker
WINE ADVOCATE
2022



São LUIZ

Red Reserva



TASTING NOTES

Very defined aromas of ripe fruit, with notes of spice and harmonious with notes of wood. The palate conveys elegant structure, velvety tannins and unctuousness. A deep, balanced and engaging wine, developing into a refreshing finish.

SERVING TEMPERATURE AND PAIRING

Best served at a temperature between 14 - 16°C.
Ideal to combine with red meat, game and cheeses.

GRAPE VARIETIES: Touriga Nacional and Tinta Roriz.

TECHNICAL DETAILS

Alcohol: 13,5% **PH:** 3,61 **Total Acidity:** 5 g/dm³ **Total Sugars:** 0,6 g/dm³

São LUIZ

Winemaker's *collection*



The ‘**Winemaker's Collection**’ is a project that emerged as a result of the restless and experimentalist spirit from the winemaking team.

Over the last decade they have monitored and studied the potential of each grape variety from different micro-terroirs in the Douro, vinifying and ageing them to test the results and select the best grapes according to the wine they wish to produce.

For the Winemaker's Collection wines, only the best wines of **Reserva** and **Grande Reserva** quality are considered, and all editions released have limited availability, are numbered, and signed by the winemaker, **Ricardo Macedo**.



São LUIZ

FOLGAZÃO & RABIGATO

Winemaker's
collection



TASTING NOTES

This Grande Reserva shows rich and vibrant aromas, with notes of stone fruit enveloped by suggestions of spice and brioche and hints of smoke. It displays good unctuousness, well-balanced with its acidity, and its freshness and persistence are thoroughly engaging.

SERVING TEMPERATURE AND PAIRING

Serve at a temperature between 12 - 14°C.

Ideal to combine this Folgazão & Rabigato with with seafood, oily fish and white meat.

GRAPE VARIETIES: 60% Folgazão and 40% Rabigato.

TECHNICAL DETAILS

Alcohol: 13,5% **PH:** 3,25 **Total Acidity:** 6 g/dm³ **Total Sugars:** 0,7 g/dm³

COLHEITA 2017

91 POINTS

Robert Parker
WINE ADVOCATE
2022

91 POINTS

WINEENTHUSIAST
2022



São LUIZ

TINTO CÃO

Winemaker's
collection



TASTING NOTES

Salmon pink in colour, this wine exhibits aromas of fresh redcurrant and pomegranate and floral notes. The palate makes a good impression for its texture, silkiness and elegance, with subtle notes of smoke enhancing its complexity. Its freshness lingers throughout the tasting - a delight to the senses. With a fresh and long finish, it invites reflection.

SERVING 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.

GRAPE VARIETIES: Tinto Cão.

TECHNICAL DETAILS

Alcohol: 12,5% **PH:** 3,37 **Total Acidity:** 6,1 g/dm³ **Total Sugars:** 0,6 g/dm³

COLHEITA 2021

92 POINTS

Robert Parker
WINE ADVOCATE
2022

COLHEITA 2020

92+ POINTS

W
Wine & Stuff
2021

MELHOR ROSÉ 2021

**grandes
escolhas**

QUINTA DE **São LUIZ**



Quinta de São LUIZ wines are crafted in Quinta de São Luiz, in the Douro, a historic vineyard whose whitewashed walls have sustained the vines and the know-how of several generations of winemakers.

The grapes used to make those wines were exclusively from the old vines of Quinta de São Luiz and were planted more than 50 years ago. The aim of the winemaker was to bring out the best of the terroir in the wine. The grapes were harvested by hand and firstly chosen within the vineyard, soon followed by a carefully selection in the cellar.

Quinta de São Luiz wines are numbered and produced in very limited quantities.

QUINTA DE São LUIZ VINHAS VELHAS



TASTING NOTES

The vibrant ruby colour of the wine brings to mind a world of red fruit and black berries, whose aromas are revealed on the nose. Complex and with silky yet firm tannins, this Vinhas Velhas unravels its freshness layer upon layer, delivering a velvety and engaging structure.

SERVING TEMPERATURE AND PAIRING

Serve at a temperature between 16 - 18°C.

Ideal with rich textured dishes, such as lamb, kid, wild boar, pasta with truffle sauce and cured cheeses.

GRAPE VARIETIES: Old vines, predominantly Touriga Nacional and Sousão varieties.

TECHNICAL DETAILS

Alcohol: 13% **PH:** 3,59 **Total Acidity:** 5,2 g/dm³ **Total Sugars:** 0,6 g/dm³

COLHEITA 2016

94 POINTS

WINEENTHUSIAST

2021

93 POINTS

Robert Parker
WINE ADVOCATE
2021

COLHEITA 2017

94 POINTS

WINE
ENTHUSIAST
94/100

2022

QUINTA DE São LUIZ

VINHA RUMILÃ



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 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.

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.

SERVING TEMPERATURE AND PAIRING

Serve at a temperature between 16 - 18°C.

Perfect paired with rich dishes such as roasted kid and game. Also excellent with cheese.

GRAPE VARIETIES: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão.

TECHNICAL DETAILS

Alcohol: 13% **PH:** 3,63 **Total Acidity:** 5,3 g/dm³ **Total Sugars:** 0,6 g/dm³

COLHEITA 2016

94 POINTS



+93 POINTS

Robert Parker
WINE ADVOCATE
2022





www.saoluiz.pt