



## Xisto Ilimitado tinto 2020, Luis Seabra

Luis Seabra worked for more than 10 years as an oenologist for Dirk Niepoort and finally went his own way in 2012. The name he gives to his wines is indicative of his vision of wine: Xisto (Schist). He makes very pure wines that reflect their terroir. Luis Seabra sets a new standard in the Douro with his pure wines. Xisto Ilimitado, from the famous Douro winemaker Luis Seabra, is a Portuguese analogue of the idea of a "village-level" Burgundy. A blend of different varieties planted in three sub-areas of the Douro, Ilimitado is a study of the appellation's schist terroir. Luis Seabra, has focused his production on the different soil types in the valley, and this latest project shows the extent of the style that is feasible in the region. Bright, concentrated and fresh, Xisto Ilimitado is an excellent introduction to the new Douro. The vineyards are sustainably cultivated, planted from 1960 to 1980 on schist soils at 400-600 m above sea level. Vineyards located in Cima Corgo. This is a sub-region with extreme highs and lows in terms of temperature, with one of the largest day-night temperature deltas in Portugal. This wine offers very tonic aromas of red and blue fruits, with a hint of wet stone and violet. The palate is lush, with a lively acidity to balance the red fruits of cherry and pomegranate. Aromas of white pepper, slate and herbs cover the heart of the fruit on a juicy and fresh finish. Pair with roasted game or poultry, or ratatouille.

Producer	Luis Seabra
Region	Douro
Volume	75.0 cl.
Grape Variety	30% Touriga Franca, 20% Tinta Amarela, 20% Tinta Roriz, 10% Rufete, 10% Tinta Barroca, 5% Malvasia Preta, 5% Donzelinho Tinto.
Drinking window	2024-2026
Alc.	13.0%



VAT: BE0475637718  
The Portugal Collection  
Begijnhof 28  
B- 3800 SINT-TRUIDEN  
+32 477 459 644

#### Vinificatie

100 % whole grape bunches; 30 % fermented in stone lagar with pigeage at the foot; other 70 % in vats. Maceration in lagares for 8 days and in vats for 25 days. Fermentation with indigenous yeast.

#### Rijping

Racking in neutral barrels for 1 year, followed by 5 months in vats.

18.15 €