

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Indie Xisto



For nearly two decades, Luis Seabra has been at the center of a cultural shift in Portuguese winemaking, leading a movement of young, independent winemakers making history by reclaiming historical vineyards, grape varieties, and techniques. Seabra is dedicated to proving that fresh, elegant, terroir-driven still wines can be made in the Douro Valley. His fundamental understanding of soil coupled with his philosophy of minimal intervention in the vineyard and winery have launched him into the international eye as a leader of the New Portugal; according to Eric Asimov, he “is now making some of Portugal’s most compelling wines, both white and red.”

Luis Seabra works with old vineyards because he believes that old vines are more resilient and well-equipped to handle the region’s intense weather; this makes them the best candidates to faithfully communicate special terroirs. When he started his solo project in 2013, he created the “Cru” series of wines, which revolve not around grape varieties, but vineyard sites. In Seabra’s own words: “we did this to show how we can put the place in the bottle.”

**WHAT MAKES THIS WINE UNIQUE?:** It is intended as a clear expression of terroir and place. Sustainably farmed vines. Vinification using only indigenous yeasts. This way Luis removes all potential variability other than the soil type as an expression of terroir.

**RATING HISTORY:** 2021 94WA, 94JS; 2020 93W&S, 90WS; 2019 95 WA; 2016 92WA; 2015 94WA, 2014 92WS.

**GRAPE:** 30% Tinta Roriz, 30% Touriga Franca, 10% Tinta Amarela, 5% Tinta Barroca, 5% Rufete, 5% Touriga Brasileira, 5% Donzelinho Tinto, 5% Malvasia Preta, 5% Touriga Femea. Indie is a blend of native varieties made from vines planted in the 1950s grown at high elevation, and the vineyard is farmed and managed by Luis and his team. Tended in blue schist soil at 510 m (1,673 ft) elevation.

**VINIFICATION AND AGING:** The grapes are fermented spontaneously with native yeasts with foot-treading in traditional stone lagars, then racked into stainless to settle. Indie is aged for 22 months in used 500L French oak barrels.?

**LOCATION, SOIL, CLIMATE:** This wine hails from a single vineyard in the Alijó area of the Douro. The vines are tended in blue schist soil at 510 m (1,673 ft) elevation.

**ALCOHOL CONTENT:** 13.5%

**UPC CODE:** 5600790052071

