

Mono Castelao



Luis Seabra is a producer that is at the forefront of the “new Douro” movement. Rather than making table wines that are, for all intents and purposes, “Port lite,” Luis has taken a more balanced, restrained approach to winemaking in the oldest demarcated wine region in the world. His guiding principles are showcasing terroir and nuance above power and extraction. Bright, mineral driven and elegant, Luis’ wines are typically exposés of soil type. With the Mono C, he is taking a look at a particular variety – in this case, Castelão. While Castelão is a grape that is typically found further south in Portugal, Luis has found a mono-planted plot of the light-skinned grape in the Douro and is working his magic to craft a wine of unparalleled delicacy and elegance.

WHAT MAKES THIS WINE UNIQUE?: A fresh look at a grape that’s an outlier for the Douro Valley. Minimal interventionist winemaking, with an eye toward elegance and delicacy.

RATING HISTORY: 2017 92WS, 90WA

GRAPE: 100% Castelão, planted to yellow schist at 450m elevation in 1993.

PAIRING SUGGESTIONS: Charcuterie, grilled pork dishes, roasted poultry.

VINIFICATION AND AGEING: Whole cluster fermented in plastic bins. All indigenous wild yeast fermentation. 25 day cold maceration. Elevation in 500L used barrel for 18 months, with full lees contact (no stirring).

PRODUCTION: 333 cs (6pk)

LOCATION, SOIL, CLIMATE: Vineyards located in Baixa Corgo. This is a subregion that experiences extreme highs and lows from a temperature standpoint, with some of the greatest day-night temperature delta in Portugal. As such the fruit experiences extended hangtime. Vines planted exclusively in to yellow schist soil at 475m elevation. 600mm annual rainfall.

TASTING NOTES Bright violet. On the nose, snappy aromas of red and blue fruit, overlaid with a distinct schist mineral note. On the palate, bright and punchy, with sour cherry, plum, tart blueberry tightly wrapped in floral and mineral tones. Mouthwatering acidity and soft skin tannin provide lovely balance to the fruit. Drink with a slight chill.

ALCOHOL CONTENT: 14.0%

UPC CODE: 5600790052095



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