OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Indie Xisto

For nearly two decades, Luís 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."

Luís 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?: Indie Xisto Douro Tinto is a pure expression of terroir, crafted from a single, sustainably farmed vineyard in Alijó, Douro. Planted over 70 years ago in an unlikely site for red wine, the vines thrive in clay loam soil with a predominance of blue slate at 580 meters elevation. Vinified with indigenous yeasts, Luis Seabra ensures that the soil remains the defining element of the wine's character. This vineyard showcases the unique balance of altitude, soil, and tradition.

RATING HISTORY: 2023 96TA, 93WA; 2022 93+WA; 2021 94WA, 94JS; 2020 93W&S, 90WS; 2019 95 WA; 2016 92WA; 2015 94WA, 2014 92WS.

GRAPE: Tinta Roriz, Touriga Franca, Tinta Amarela, Rufete, Tinta Barroca and other indigeneous varieties. 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: Fermented with indigenous yeasts using 100% whole clusters and vinified in square concrete tanks. Nothing was added to the wine except sulfur. The total maceration lasted 10 days, followed by 18 months of aging in 500L French oak barrels and 2500L Eastern European oak casks.

PRODUCTION: 6,000 bottles

LOCATION, SOIL, CLIMATE: Sourced from a single vineyard in Alijó, within the Cima Corgo subregion of the Douro Valley. The vines, planted at over 70 years of age, grow in clay loam soil with a predominance of blue slate at 580 meters (1,903 ft) elevation. The high altitude contributes to freshness and balance in the wine.

ALCOHOL CONTENT: 13.5%

UPC CODE: 5600790052071