OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Mono M - Mourisco



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 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 deep understanding of soil, combined with a philosophy of minimal intervention in both vineyard and winery, has positioned him as a leading voice of the New Portugal. As Eric Asimov notes, he "is now making some of Portugal's most compelling wines, both white and red."

Luís Seabra works with old vineyards because he believes they are more resilient and better equipped to handle the region's intense conditions, making them ideal to express terroir with precision. When he launched his own project in 2013, he introduced the "Cru" series, focused not on grape varieties, but on vineyard sites. In his words, "we did this to show how we can put the place in the bottle."

With Mono Mourisco, Seabra shifts focus to a single variety. Mourisco, traditionally part of old field blends in the Douro, is rarely bottled on its own. Sourced from a mono-varietal planting, this wine highlights the grape's natural freshness, fine structure, and aromatic lift. Through careful farming and low-intervention winemaking, Seabra captures a precise and expressive interpretation of Mourisco, resulting in a wine defined by purity, balance, and elegance.

WHAT MAKES THIS WINE UNIQUE?: Mono Mourisco is a rare, single-varietal expression of Mourisco, an indigenous Douro grape that is traditionally used in field blends and seldom bottled on its own. By isolating this variety, Luís Seabra highlights its identity with precision and clarity. Sourced from old vines and produced with minimal intervention, the wine reflects Seabra's philosophy of letting vineyard and grape speak transparently. The result is a fresh, elegant, and terroir-driven red that challenges the traditional, more structured style of the Douro and offers a lighter, more lifted interpretation of the region.



RATING HISTORY: 2024 94WA; 2023 94WA

GRAPE: 100% Mourisco. An old, indigenous Portuguese variety historically used in field blends, now highlighted on its own for clarity and expression.

PAIRING SUGGESTIONS: Mono Mourisco pairs well with roasted or grilled poultry, duck, and light game, as well as grilled fish such as tuna. It also complements vegetable-driven dishes, charcuterie, and simple preparations that highlight natural flavors. Serving the wine slightly chilled enhances its aromatic profile and overall freshness.

VINIFICATION AND AGING: The wine is fermented with native yeasts. A portion of whole clusters may be included to maintain freshness and structure, while extraction is kept gentle to emphasize elegance. The wine is aged in neutral and used oak vessels, allowing for subtle oxygen exchange without imparting strong oak influence. Throughout the process, intervention is kept to a minimum, with limited use of sulfur, to ensure a pure and transparent expression of Mourisco.

LOCATION, SOIL, CLIMATE: Mono Mourisco is sourced from vineyards in the Douro Valley, one of Portugal's most historic wine regions. The vineyards are planted on schist soils, which provide good drainage and contribute to the wine's mineral character. The climate is continental, with hot, dry summers and cold winters, conditions that favor concentration while preserving natural acidity. Old vines and steep slopes further enhance the expression of site, resulting in a wine that reflects its origin with precision.

TASTING NOTES The wine shows a light ruby color in the glass. Aromatically, it offers fresh red fruit, such as cherry and wild berries, alongside floral notes, herbs, and subtle spice. On the palate, it is light to medium-bodied, with vibrant acidity and fine, integrated tannins. The texture is refined and balanced, leading to a fresh, lifted finish with a delicate earthy and mineral edge.

ALCOHOL CONTENT: 12.5%

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