



**RUI ROBOREDO MADEIRA**  
VINHOS DO VALE DO DOURO



“Very fresh and mineral aroma, citrus and floral hints very typical of high-altitude Douro white wines.

Fresh on the palate, vibrant and fruity with medium finish.

Serve just as an aperitif or with grilled fish, shellfish, pastas, pizzas...”

*Rui Roboredo Madeira*

## CASTELLO D'ALBA WHITE / 2017

Young wine / 4 months ageing in stainless steel vats / Grape varieties: Rabigato, Viosinho and Códèga do Larinho / Schist soils.

### GRAPES

Rabigato (40%), Viosinho (40%), Códèga do Larinho (20%).

### ORIGIN

Old vines with an average altitude around 550 meters above sea level. We look for more acid grape varieties like Rabigato, or the blend of grapes of the old vines, where low crop levels allows a better balance between flavors and acidity.

### VINIFICATION

Hand-picked grapes. Cold fermentation technology on reductive environment, with controlled temperature at about 16°C. Very gentle crushing and pressing in an inert atmosphere to preserve all the aromatic potential of grapes. We made a great effort that all the pre-fermentation operations were carried out with great accuracy to preserve the intrinsic quality of the wine.

### AGEING

4 months in stainless steel vats.

### TECHNICAL NOTES

WHITE WINE

VINTAGE  
2017

APPELLATION  
DOC DOURO

ALCOHOL  
13%

pH 3,32

TOTAL ACIDITY  
5,10 g/dm<sup>3</sup>

TOTAL SUGARS  
3,2 g/dm<sup>3</sup>

EAN  
560 9851 52210 2