



“Mineral and fruity aroma, fresh and full-bodied on the palate, complexity obtained reached by fermenting and ageing in barrels.

Serve with grilled fatty fish, shellfish, sushi and Italian cuisine.”

Rui Roboredo Madeira

CASSA RESERVA / WHITE / 2016

6 months in French and American oak barrels, fermented and aged with fine lees stirred “batonnage” / Grapes from old vines of native varieties, such as: Códèga do Larinho, Rabigato, Viosinho. / Schist soils in the Upper Douro.

GRAPES

Códèga do Larinho (50%), Rabigato (30%), Viosinho (20%).

ORIGIN

In this wine we look for an aromatic concentration and high acidity of the grapes from the very old traditional vineyards of high altitude in Douro Superior, showing the full character of the varieties of indigenous Douro old vines, giving very mineral and creamy wines.

VINIFICATION

Hand-picked grapes to small boxes of 15 Kg. 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. Part of the wine fermented in used French oak and remains there after a short racking on fine lees with regular stirring “batonnage” to the making of the final blend with the wine in stainless steel tanks.

AGEING

Fermentation and ageing in French and American oak with “batonnage” for 6 months until bottling.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2016

APPELLATION
DOC DOURO

ALCOHOL
13%

pH 3,28

TOTAL ACIDITY
5,30 g/dm³

TOTAL SUGARS
4,4 g/dm³

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