



RUI ROBOREDO MADEIRA
VINHOS DO VALE DO DOURO



“Complex aroma with a mineral character balanced with tropical and citrus fruits, white wild flowers, as well as discreet and evocative toasty hints of oak. Full and creamy on the palate, with body, freshness and a very long finish.
Perfect with baked fish, soft cheeses, spicy and aromatic dishes such as shrimp curry.”

Rui Roboredo Madeira

CASTELLO D'ALBA 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 at an average altitude of 550 meters above the sea level.

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, about 550 meters above sea level, showing the full character of the varieties of indigenous Douro old vines, giving very mineral and creamy wines.

VINIFICATION

Manual harvest to small perforated 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. 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. 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 wood with “batonnage” for 6 months until bottling.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2016

APPELLATION
DOC DOURO

ALCOHOL
13%

pH 3,42

TOTAL ACIDITY
4,80 g/dm³

TOTAL SUGARS
3,9 g/dm³

EAN
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