



“Very fine aromas, mineral character balanced by subtle notes of candied fruit and toasted bread. Delicate and persistent bubble with good “mousse” in the mouth with natural and vivid acidity, giving a crispy feeling.

Excellent as appetizer. By its acidity and freshness, can also be a curious match with intense dishes, such as fatty fish or meats.”

Rui Robredo Madeira

CASTELLO D'ALBA SPECIAL CUVÉE SPARKLING BRUT / 2014

Selection of native grapes: Códaga do Larinho, Malvasia Fina, Touriga Franca, Viosinho and Rabigato. / Transition soils schist-granite. / First fermentation with partial ageing in French oak barrels. / Classic Method.

GRAPES

Códaga do Larinho, Malvasia Fina, Viosinho, Touriga Franca, Rabigato.

ORIGIN

In this wine we look for the aromatic concentration and high acidity of the grapes from very old vines planted in higher altitudes, at about 550 meters above sea level, to highlight all the mineral and creamy character of this sparkling wine.

VINIFICATION

The harvest started mid August, in order to pick grapes with high acidity and low sugar level.

Hand-picked grapes to small perforated boxes. The grapes are crushed directly to the pneumatic press with cold technology on reductive environment, with controlled temperature at about 16°C, using very smooth processes under inert atmosphere to preserve all aromatic potential of the grapes. Fermented partially in French oak barrels, followed by a period on fine lees with regular stirring “batonnage” until February.

AGEING

After the second fermentation in the bottle - Classic method - the wine ages for 16 months at a regular temperature of 12°C. “Rémouage” manual followed by the “degorgement glacée”. Final maturation in bottle for 3 months.

TECHNICAL NOTES

SPARKLING WHITE
WINE

VINTAGE
2017

APPELLATION
Quality Sparkling
Wine

ALCOHOL
12%

pH 3,17

TOTAL ACIDITY
6,52 g/dm³

TOTAL SUGARS
5,4 g/dm³

EAN
560 9851 52175 4



RUI ROBOREDO MADEIRA
VINHOS DO VALE DO DOURO