



RUI ROBOREDO MADEIRA
VINHOS DO VALE DO DOURO



“Intense aroma of red fruits, cherries and raspberries well balanced with fresh floral notes very typical from the Touriga Nacional grapes, like basil and violets. Enjoy it by itself or pairing Mediterranean cuisine in general.”

Rui Roboredo Madeira

CASTELLO D'ALBA

TOURIGA NACIONAL & PINOT NOIR ROSÉ / 2017

Young wine / 4 months ageing in stainless steel vats / 100% Touriga Nacional grapes from vineyards at an average altitude of 600m above sea level / Schist soils.

GRAPES

Touriga Nacional (65%), Pinot Noir (35%).

ORIGIN

Grapes from vines planted in the Douro Superior, with an average altitude of 600 meters usually planted in terraces with predominant exposure East / North.

We look for a selection of grapes that will allow us to obtain a more aromatic and fresh wine, medium weight, gourmet character and representing the terroir of the Douro Superior.

VINIFICATION

Hand-picked grapes are vinified using the traditional Port wine method. Fermentation in stainless steel vats with controlled temperature at about 16°C. Very gentle crushing and pressing in an inert atmosphere to preserve all the aromatic potential of grapes.

AGEING

4 months in stainless steel vats.

TECHNICAL NOTES

ROSÉ WINE

VINTAGE
2017

APPELLATION
REGIONAL
DURIENSE

ALCOHOL
13%

pH 3,28

TOTAL ACIDITY
5,80 g/dm³

TOTAL SUGARS
3,9 g/dm³

EAN
560 9851 52304 8