



RUI ROBOREDO MADEIRA
VINHOS DO VALE DO DOURO



“Aromas of red berries and spices, full body and long finish make it perfect to enjoy with food.

Serve by itself or pairing with Mediterranean cuisine.”

Rui Roboredo Madeira

FAFIDE RED / 2016

Young wine / 8 months ageing in stainless steel. / Native Grape varieties: Tinta Roriz, Touriga Franca and Touriga Nacional. / Schist soils around São João da Pesqueira village.

GRAPES

Tinta Roriz / Tempranillo (40%), Touriga Nacional (30%), Touriga Franca (30%).

ORIGIN

Grapes from vines planted in the Douro Superior, with an average age of 12 years old, and an altitude of about 450 meters usually planted in terraces with predominant exposure South.

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, with its very elegant notes of rock rose and black fruit and spices.

VINIFICATION

Hand-picked grapes. Reception with full destemming and immediately crushed. Fermentation in stainless steel vats with small capacity, with temperatures around 24 °C.

Controlled and smooth macerations in order to get elegant and aromatic wines.

AGEING

8 months in stainless steel vats. A small part of the blend ages in French and American oak for a brief period.

TECHNICAL NOTES

RED WINE

VINTAGE
2016

APPELLATION
DOC DOURO

ALCOHOL
13%

pH 3,70

TOTAL ACIDITY
4,50 g/dm³

TOTAL SUGARS
4,3 g/dm³

EAN
560 9851 50300 2