



“Aromas of red berries and spices reveal gentle maceration in order to preserve the typical notes of these grape varieties and make the wine ready for consumption after bottling. Typical aromas of Douro grape varieties. Sweet hints of rock rose, flowers, blackberries and spices add to the aromatic complexity. Very smooth on the palate with balanced acidity and fine tannins.

Serve on its own or pairing with traditional, Mediterranean and Asian food.”

Rui Roboredo Madeira

CASTELLO D'ALBA RED / 2017

Young wine / 8 months ageing in stainless steel. / Grape varieties: Touriga Nacional, Tinta Roriz, and Touriga Franca. / Schist soils in the Upper Douro.

GRAPES

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

ORIGIN

Grapes from vines planted in the Douro Superior, with an average altitude of 400 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

Partially matured in French and American oak for a period of 3 months.

TECHNICAL NOTES

RED WINE

VINTAGE
2017

APPELLATION
DOC DOURO

ALCOHOL
13%

pH 3,70

TOTAL ACIDITY
4,50 g/dm³

TOTAL SUGARS
4,3 g/dm³

EAN
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