



“Very elegant and refined, a modern style that fully preserves the soul of the Douro’s native grape varieties.

Aroma that harmoniously blends the great concentration of Douro reds in all their complexity. Berries, hints of rock rose, spices, exuberant violets and extremely fresh notes of basil and bergamot.

The long maturation in barrels produced a wine with great aromatic elegance, where the scents of the Douro are not masked by excessive notes of oak. Very smooth and ripe tannins, fresh and aromatic, very elegant, with an unusual long finish. Fantastic with Iberian smoked ham, roasts, game, smoked meats and other typically Mediterranean and intense dark meat dishes.

Excellent with cured goat cheeses.”

Rui Roboredo Madeira

CASTELLO D’ALBA

VINHAS VELHAS / RED / 2017

18 months in new and used French oak barrels. / Grapes from old vines in field blended vineyards, of the following varieties: mainly Touriga Nacional, Tinta Amarela, Tinta Barroca, Tinta Francisca, Tinta Roriz, Touriga Franca and Souzão... / Schist soils of the Douro Superior.

GRAPES

Touriga Nacional (70%), Touriga Franca (20%), Tinta Roriz/ Tempranillo (10%)

ORIGIN

Grapes come from vineyards planted in the Douro Superior, at an average altitude of 350 meters, usually with more than 40 years of age, and planted in terraces with predominant exposure East / North.

The vineyards are chosen, one by one depending of the vintage. We look for a selection of grapes that allows us to obtain full bodied wines, very aromatic and rich with great aging ability, gourmet character that represents the "terroir" of the Douro Superior in all its complexity.

VINIFICATION

Hand-picked grapes, reception with full destemming, followed by crushing and cooling. Fermentation in vats of 18 ton, with maceration at a temperature around 26°C. Intense and prolonged maceration and part of the malolactic fermentation were made in oak barrels.

AGEING

Ageing in new and used barrels of French oak for 18 months.

TECHNICAL NOTES

RED WINE

VINTAGE
2017

APPELLATION
DOC DOURO

ALCOHOL
14.5%

pH 3.64

TOTAL ACIDITY
5,30 g/dm³

TOTAL SUGARS
1,4 g/dm³

EAN
560 9851 52177 8



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