



“Very fresh and mineral aroma, citrus and floral hints very typical of high-altitude Douro white wines.

Fresh on the palate, vibrant and fruity with medium finish.

Serve just as an aperitif or with grilled fish, shellfish, pastas, pizzas...”

Rui Roboredo Madeira

CASTELLO D'ALBA WHITE / 2023

Grape varieties: Rabigato, Gouveio and Viosinho. / Schist soils of Douro Superior.

GRAPES

Rabigato (40%), Gouveio (30%), Viosinho (30%).

ORIGIN

Old vines with an average altitude around 500 meters above sea level. We look for more acid grape varieties like Rabigato, or the blend of grapes of the old vines, where low crop levels allows a better balance between flavors and acidity.

VINIFICATION

Hand-picked grapes. Cold fermentation technology on reductive environment, with controlled temperature at about 16°C. Very smooth crushing and pressing in an inert atmosphere to preserve all the aromatic potential of grapes. We made a great effort that all pre-fermentation operations were carried out with great accuracy to preserve the intrinsic quality of the wine.

AGEING

In stainless steel vats.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2023

APPELLATION
DOC DOURO

ALCOHOL
13,5%

pH 3,42

TOTAL ACIDITY
6,43 g/dm³

TOTAL SUGARS
0,6 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52210 2

