



RUI ROBOREDO MADEIRA
VINHOS DO VALE DO DOURO



“The origin of the grapes grown in field blend, allowed to combine the great aromatic complexity of the Old Vines with the great concentration of the Douro Superior.

Notes of ripe fruit, rock rose and spices, balanced with the freshness of the Touriga Nacional.

The long ageing in oak barrels added elegance and structure to this wine.

Great ageing potential.”

Rui Roboredo Madeira

CASTELLO D'ALBA GRANDE RESERVA / RED / 2017

Field blend from old vines / Native grapes: Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão / Grown on schist soils of the Douro Superior / Ageing during 18 months in new French oak barrels.

GRAPES

Touriga Nacional (60%), Touriga Franca (30%), Tinta Roriz (5%), Sousão (5%).

ORIGIN

Grapes from old vines of Douro Superior, with an average age of over 40 years, in field blend, grown on schist soils.

VINIFICATION

Hand-picked grapes to small perforated boxes. Reception in a sorting table. Destemming and crushing. Cold maceration and alcoholic fermentation for about 3 weeks, followed by malolactic fermentation in barrel.

AGEING

18 months in new French oak barrels.

TECHNICAL NOTES

RED WINE

VINTAGE
2017

APPELLATION
DOC DOURO

ALCOHOL
14,5%

pH 3,60

TOTAL ACIDITY
5,20 g/dm³

TOTAL SUGARS
2,8 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
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