



“Complex, highly concentrated aroma, including blackberry, hints of liquorice, spices, violets, bergamot and rock rose, balanced with very elegant notes of French oak. Long and full, the fruit is evident in the finish. Very ripe, smooth and firm tannins, fresh and extremely elegant, promising excellent ageing in the bottle.

Enjoy with meat and game dishes, cured cheeses or simply with a cigar.”

*Rui Robredo Madeira*



## CASTELLO D'ALBA

### LIMITED EDITION / RED / 2013

18 months in French oak barrels, 2/3 new, 1/3 in their second use. / Blend of a selection of small batches of Touriga Nacional grapes from vineyards by the Douro River, and native Douro grape varieties from old vines in high-altitude vineyards, such as Tinta Roriz, Touriga Franca, Tinta Francisca and others. / Schist soils in the Upper Douro.

#### GRAPES

Touriga Nacional (50%), Tinta Roriz (10%), Touriga Franca (15%), Old Vines (25%).

#### ORIGIN

Crafted with grapes from selected vineyards planted with the typical varieties of the renowned Douro region, combining high altitude, granitic and schist soils in the Douro Superior, we have sought to make a wine with elegance, freshness and complexity.

#### VINIFICATION

Hand-picked grapes, reception with full destemming, followed by crushing and mild heat shock, followed by a long period of maceration pre-fermentation cold-mill for about 24 to 48 hours, after which the bodies were transferred to small fermentation vats, where fermented for about 15 days at temperatures between 24 and 26 °C. Malolactic fermentation occurred naturally.

#### AGEING

18 months in extra fine grain French oak barrels, 2/3 new, 1/3 in their second use.

#### TECHNICAL NOTES

RED WINE

VINTAGE  
2013

APPELLATION  
DOC DOURO

ALCOHOL  
14,5%

pH 3,70

TOTAL ACIDITY  
4,5 g/dm<sup>3</sup>

TOTAL SUGARS  
2,1 g/dm<sup>3</sup>

EAN  
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