



"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."

Mi Moboredo Madeira

CASTELLO D'ALBA LIMITED EDITION / RED / 2019

12 months in French oak barrels, 2/3 new, 1/3 in their second use. / Selection of grapes in small vineyards in field blend planted along the Douro river and from altitude vineyards, from traditional Douro varieties, such as Tinta Roriz, Touriga Franca, Tinta Francisca and others. / Douro Superior schist soils.

GRAPES

Touriga Nacional (50%), Touriga Franca (20%), Tinta Roriz / Temperanillo (10%), Tinta Francisca (10%), Sousão (10%).

ORIGIN

Crafted with grapes from selected vineyards planted with the typical varieties of the renowned Douro region, blending grapes with origin in different altitudes in the Douro Superior, we have sought to make a wine with elegance, freshness and complexity.

VINIFICATION

Hand-picked grapes. Destemming and crushing; Cold maceration for 48h; alcoholic fermentation for a minimum of 15 days with temperature control. Malolactic fermentation at a controlled temperature of 18°C for 15 days.

AGEING

Ageing for 12 months in French oak barrels, 2/3 new, 1/3 in their second use.

TECHNICAL NOTES

RED WINE

VINTAGE 2019

APPELLATION DOC DOURO

ALCOHOL 14,5%

pH 3,83

TOTAL ACIDITY 5,3 g/dm³

TOTAL SUGARS 4,6 g/dm³

ALLERGY ADVICEContains sulphites

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