



“Complex aroma with a mineral character balanced with tropical and citrus fruits, white wildflowers, as well as discreet and evocative toasty hints of oak. Full and creamy on the palate, with body, freshness and a very long finish.

Perfect with baked fish, soft cheeses, spicy and aromatic dishes such as shrimp curry.”

Rui Robredo Madeira



CASTELLO D'ALBA RESERVA / WHITE / 2019

Grape selection in old vines under dry farming. / Native varieties: Viosinho, Rabigato, Códega do Larinho. / Schist soils of Douro Superior at an average altitude of 550 meters above sea level.

GRAPES

Viosinho (40%), Rabigato (40%), Códega do Larinho (20%).

ORIGIN

In this wine we look for the aromatic concentration and high acidity of the grapes from the very old traditional vineyards of high altitude in Douro Superior, about 550 meters above sea level, showing the full character of the varieties of indigenous Douro old vines, giving very mineral and creamy wines.

VINIFICATION & AGEING

Hand-picked grapes to small perforated boxes of 15 kg, whole bunches without destemming, using very smooth crushing and pressing processes, under an inert atmosphere in order to preserve all the aromatic potential of the grapes, a great effort is made in all pre-fermentation operations, being carried out with the utmost rigor, as they are responsible for the intrinsic quality of the future wine. Fermentation with indigenous yeasts, 25% of the blend fermented and aged with 'batonnage' in seasoned French oak barrels during 4 months, the remaining 75% aged in stainless steel vats.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2019

APPELLATION
DOC DOURO

ALCOHOL
12,5%

pH 3,08

TOTAL ACIDITY
6,90 g/dm³

TOTAL SUGARS
3,2 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52181 5

RUI ROBOREDO MADEIRA
VINHOS DO VALE DO DOURO

tel.: +351 220 160 541 e-mail: sales@ruimadeira.pt website:www.ruimadeira.pt
RRM.FT.CARVB.e1