



“Complex aroma with a mineral character balanced with tropical and citrus fruits, white wildflowers, as well as discreet 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 Roboredo Madeira*

## CASTELLO D'ALBA RESERVA / WHITE / 2022

Schist and granite soils of Douro Superior. / Dry farming. /  
Native varieties: Viosinho, Rabigato, Códega do Larinho.

### GRAPES

Viosinho (50%), Rabigato (30%), Códega do Larinho (20%).

### ORIGIN

In this wine we look for the aromatic concentration and high acidity of the grapes from the traditional vineyards of high altitude in Douro Superior grown in transitional schist to granite soils, showing the full character of the varieties of indigenous Douro grapes, 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. A great effort is made in all pre-fermentation operations, being carried out with the utmost rigor, with the goal of minimal interference in the intrinsic quality of the grapes. Fermentation with indigenous yeasts, 20% of the blend fermented and aged with 'batonnage' in seasoned French oak barrels during 4 months, the remaining 80% aged in stainless steel vats.

### TECHNICAL NOTES

WHITE WINE

VINTAGE  
2022

APPELLATION  
DOC DOURO

ALCOHOL  
13%

pH 3,21

TOTAL ACIDITY  
5,9 g/dm<sup>3</sup>

TOTAL SUGARS  
3,52 g/dm<sup>3</sup>

ALLERGY ADVICE  
Contains sulphites

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