



“Very complex, intense aroma with the Touriga Franca conveying wild berries and rock rose. Spices and red fruit from the Tinta Roriz [Tempranillo] and very fresh and elegant floral notes of violet from the Touriga Nacional. 8 months ageing in French oak barrels give the wine the mature touches of a great Douro wine with a modern and international profile. Fresh and full on the palate, with very soft, velvety tannins and a long flavorsome finish.

Serve with game, cod and Mediterranean cuisine.”

Rui Roboredo Madeira

CASTELLO D'ALBA RESERVA / RED / 2018

8 months in seasoned French and oak barrels. / Grape varieties: Touriga Franca, Touriga Nacional and Tinta Roriz. / Schist soils of Douro Superior.

GRAPES

Touriga Franca (50%), Touriga Nacional (40%), Tinta Roriz / Tempranillo (10%).

ORIGIN

Grapes from vines planted in the Douro Superior under dry farming, with an average altitude of 300 meters from vineyards with an average age of about 20 years, usually planted in terraces with predominant exposure East / North. We look for a selection of grapes that will allow us to obtain a more concentrated wine, very aromatic and rich with good structure, gourmet character and representing the terroir of the Douro Superior, with its very elegant notes of rock rose and black fruit and spices.

VINIFICATION

Hand-picked grapes. Full destemming and immediately crushed, the grapes are fermented by grape variety and by blends, to make a rigorous selection process which will give the better blend, very traditional, old world, reveals the art of selecting grapes per plot and the art of selecting wines to fill later. Fermentation is done in stainless steel vats of small capacity, with temperatures around 28 °C. Controlled and smooth macerations in order to get elegant and aromatic wines.

AGEING

50% of the blend aged in seasoned French oak barrels during 8 months, 50% in stainless steel vats.

TECHNICAL NOTES

RED WINE

VINTAGE
2018

APPELLATION
DOC DOURO

ALCOHOL
14%

pH 3,75

TOTAL ACIDITY
4,80 g/dm³

TOTAL SUGARS
2,4 g/dm³

EAN
560 9851 52209 6



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