



“Great concentration and aromatic purity, with a mineral character in balance with discreet notes of exotic and citrus fruits. In the mouth it has great volume and freshness, very long with very lively natural acidity.

A perfect wine to enjoy with food, try it with baked fish, soft goat cheeses, white meat and cod dishes.”

Rui Roboredo Madeira



CASTELLO D'ALBA SUPERIOR / WHITE / 2021

Selection of Rabigato, Viosinho and Verdelho grapes. / Schist soils from the Douro Superior at an average altitude of 550 meters. / Fermentation in stainless steel vats with fine lees stirring - 'batonnage'.

GRAPES

Rabigato (50%), Viosinho (30%), Verdelho (20%).

ORIGIN

In this wine we look for the concentration and aromatic purity of grapes from traditional vineyards in the high quotas of the Douro Superior, at an average altitude of 550 meters.

VINIFICATION

Hand-picked grapes to small boxes of 15 Kg, fermentation on reductive environment, very gentle crushing and pressing in an inert atmosphere to preserve all the aromatic potential of grapes. We made a great effort that all the pre-fermentation operations were carried out with the great accuracy to preserve the intrinsic quality of the wine. All the wine fermented in stainless steel tanks and remains there after a short racking on fine lees with regular stirring "battonage" to the making of the final blend.

AGEING

In stainless steel tanks with fine lees stirred 'battonage' until bottling.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2021

APPELLATION
DOC DOURO

ALCOHOL
13%

pH 3,10

TOTAL ACIDITY
6,6 g/dm³

TOTAL SUGARS
4,33 g/dm³

ALLERGY ADVICE
Contains sulphites

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