



“Aromas of red berries and spices reveal gentle maceration in order to preserve the typical notes of these grape varieties and make the wine ready for consumption after bottling. Typical aromas of Douro grape varieties. Sweet hints of rock rose, flowers, blackberries and spices add to the aromatic complexity. Very smooth on the palate with balanced acidity and fine tannins.

Serve on its own or pairing with traditional, Mediterranean and Asian food.”

Rui Roboredo Madeira



CASTELLO D'ALBA RED / 2020

Grape varieties: Touriga Nacional, Touriga Franca and Tinta Roriz.
/ Schist soils of Douro Superior.

GRAPES

Touriga Nacional (40%), Touriga Franca (40%), Tinta Roriz /
Tempranillo (20%).

ORIGIN

Grapes from vines planted in the Douro Superior, with an average
altitude of 400 meters usually planted in terraces with predominant
exposure South.

We look for a selection of grapes that will allow us to obtain a more
aromatic and fresh wine, medium weight, 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. Reception with full destemming and
immediately crushed. Fermentation in stainless steel vats with
small capacity, with temperatures around 24° C.

Controlled and smooth macerations in order to get elegant and
aromatic wines.

AGEING

In stainless steel vats and matured in bottle.

TECHNICAL NOTES

RED WINE

VINTAGE
2020

APPELLATION
DOC DOURO

ALCOHOL
14%

pH 3,73

TOTAL ACIDITY
4,80 g/dm³

TOTAL SUGARS
4,7 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52183 9

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