



“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 / 2022

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

GRAPES

Touriga Franca (60%), Touriga Nacional (30%), Tinta Roriz / Tempranillo (10%).

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
2022

APPELLATION
DOC DOURO

ALCOHOL
13,5%

pH 3,75

TOTAL ACIDITY
4,5 g/dm³

TOTAL SUGARS
2,4 g/dm³

ALLERGY ADVICE
Contains sulphites

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