



“Complex, highly concentrated aroma, including blackberry, hints of liquorice, spices, violets, bergamot and rock rose, balanced with very elegant notes of french oak. Long and full, the fruit is evident in the finish. Very ripe, smooth and firm tannins, fresh and extremely elegant, promising excellent ageing in the bottle.

Enjoy with meat and game dishes, cured cheeses or simply with a cigar.”

Rui Roboredo Madeira



CASTELLO D'ALBA

LIMITED EDITION / RED / 2020

12 months in french oak barrels, 2/3 new, 1/3 in their second use. / Selection of grapes in small vineyards in field blend planted along the Douro river and from altitude vineyards, from traditional Douro varieties, such as Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Francisca and Sousão. / Douro Superior schist soils.

GRAPES

Touriga Nacional (50%), Touriga Franca (20%), Tinta Roriz / Tempranillo (10%), Tinta Francisca (10%), Sousão (10%).

ORIGIN

Crafted with grapes from selected vineyards planted with the typical varieties of the renowned Douro region, blending grapes with origin in different altitudes in the Douro Superior, we have sought to make a wine with elegance, freshness and complexity.

VINIFICATION

Hand-picked grapes. Destemming and crushing; Cold maceration for 48h; alcoholic fermentation for a minimum of 15 days with temperature control. Malolactic fermentation at a controlled temperature of 18°C for 15 days.

AGEING

Ageing for 12 months in French oak barrels, 2/3 new, 1/3 in their second use.

TECHNICAL NOTES

RED WINE

VINTAGE
2020

APPELLATION
DOC DOURO

ALCOHOL
14,5%

pH 3,81

TOTAL ACIDITY
4,8 g/dm³

TOTAL SUGARS
4,58 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
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