



CASTELLO D'ALBA / RESERVA / RED / 2013

12 months in new and used French and American oak barrels. / Grape varieties: Tinta Roriz, Touriga Franca and Touriga Nacional. / Schist soils in the Upper Douro.

ORIGIN

Grapes from vines planted in the Douro Superior, 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

Manual harvest, 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

Part of the blend matures in French oak predominantly over a period of 12 months, with a small percentage of American oak.

TECHNICAL NOTES

VINTAGE
2013

APPELLATION
DOC Douro

GRAPES
Touriga Nacional (50%),
Tempranillo (35%) and
Touriga Franca (15%).

ALCOHOL
13,5%

pH 3,68

TOTAL ACIDITY
4,7 g/dm³

TOTAL SUGARS
4,2 g/dm³

AVIN
0 23886768890 5

EAN
5609851522096



WINEMAKER NOTES

Very complex, intense aroma with the Touriga Franca conveying wild berries and rock rose. Spices and red fruit from the Tinta Roriz and very fresh and elegant floral notes of violet from the Touriga Nacional. 12 months ageing in American and French barrels give the wine the mature touches of a great Douro wine with a modern and international profile. Sweet and full on the palate, with very soft, polished tannins and a long, warm finish.

Serve with game, cod and Mediterranean cuisine.



Rui Roboredo Madeira