

CASTELLO D'ALBA / WHITE / 2014

Young wine / 4 months ageing in stainless steel vats / Grape varieties: Códega do Larinho, Rabigato and Viosinho / Schist soils.

ORIGIN

Old vines with an average altitude around 550 meters above sea level. We look for more acid grape varieties like Rabigato, or the blend of grapes of the old vines, where low crop levels allows a better balance between flavors and acidity.

HARVEST

The first half of 2013 was very rainy. The temperature during the Spring was below the average, which delayed the physiological cycle. Since mid-June we had a long hot and dry period, almost without rain until late September. Although some water stress' at the hottest areas, the grapes reached good ripeness, with a good intensity of flavor and color.

VINIFICATION

Cold fermentation technology on reductive environment, with controlled temperature at about 16°C. 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 great accuracy to preserve the intrinsic quality of the wine.

AGEING

4 months in stainless steel vats.

TECHNICAL NOTES

VINTAGE
2014

APPELLATION
DOC Douro

GRAPES
Rabigato (40%),
Viosinho (40%) and
Códega do Larinho (20%).

ALCOHOL
12%

pH
3,28

TOTAL ACIDITY
5,98 g/dm³

TOTAL SUGARS
6,3 g/dm³

AVIN
9 343433942 105

EAN
5609851522102



WINEMAKER NOTES

Very fresh and mineral aroma, citrus and floral hints very typical of high-altitude Douro white wines. Fresh on the palate, vibrant and fruity with medium finish. Serve just as an aperitif or with grilled fish, shellfish, pastas, pizzas...

Rui Roboredo Madeira

