



## CASTELLO D'ALBA / RESERVA / WHITE / 2014

6 months in French and American oak barrels, fermented and aged with fine lees stirred batonnage / Grapes from old vines of native varieties, such as: Códaga do Larinho, Rabigato, Viosinho. / Schist soils in the Upper Douro at an average altitude of 550 metres above the sea level.

### ORIGIN

In this wine we look for an aromatic concentration and high acidity of the grapes from the very old traditional vineyards of high altitude in Douro Superior, about 550 meters above sea level, showing the full character of the varieties of indigenous Douro old vines, giving very mineral and creamy wines.

### VINIFICATION

Manual harvest to small perforated boxes of 15 Kg, 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. Part of the wine fermented in used French oak and remains there after a short racking on fine lees with regular stirring "batonnage" to the making of the final blend with the wine in stainless steel tanks.

### AGEING

Fermentation and aging in French and American wood with "batonnage" until the filling in April.

### TECHNICAL NOTES

VINTAGE  
2014

APPELLATION  
DOC Douro

GRAPES  
Rabigato (30%),  
Viosinho (20%) e  
Códaga do Larinho (50%).

ALCOHOL  
13,5%

pH 3,34

TOTAL ACIDITY  
5,1 g/dm<sup>3</sup>

TOTAL SUGARS  
4,8 g/dm<sup>3</sup>

AVIN  
1219393942029

EAN  
5609851522096



### WINEMAKER NOTES

Complex aroma with a mineral character balanced with tropical and citrus fruits, white wild flowers, as well as discreet and evocative toasty hints of oak. Full and creamy on the palate, with body, freshness and a very long finish.

Perfect with baked fish, soft cheeses, spicy and aromatic dishes such as shrimp curry.

*Rui Madeira*

