



CASTELLO D'ALBA / VINHAS VELHAS (OLD VINES) / WHITE / 2013

9 months in French oak barrels, fermented and aged with fine lees stirred batonnage / Grapes from old vines in field blended vineyards, of native varieties, such as: Rabigato, Viosinho and Códaga do Larinho / Schist soils in the Upper Douro at an average altitude of 500 metres above the sea level.

ORIGIN

In this wine we look for the aromatic concentration and high acidity of the grapes Códaga do Larinho from very old and traditional vineyards of the Douro Superior, of high altitude around 500 meters. With this wine we seek to recover this native Douro grape that we almost only can find it in the old vineyards, and thus show his character very mineral and creamy.

VINIFICATION

Hand picked grapes to small 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 the 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 ageing in French and American oak with "batonnage" until the filling in April.

TECHNICAL NOTES

VINTAGE
2013

APPELLATION
DOC Douro

GRAPES
Rabigato (20%),
Viosinho (20%) and
Códaga do Larinho (60%).

ALCOHOL
13,5%

pH 3,38

TOTAL ACIDITY
5,1 g/dm³

TOTAL SUGARS
5,4 g/dm³

AVIN
6701652922552

EAN
5609851521860



WINEMAKER NOTES

Very complex aroma, a mineral character balanced with discreet hints of tropical and citrus fruits and orange peel. Perfectly balanced, evoking toasty notes of French oak, giving it great aromatic complexity. Long on the palate, with volume, full body and a very fresh final acidity. A perfect wine to enjoy with food, try it with baked fish, soft goat cheeses, white meat and cod dishes.

Rui Roboredo Madeira

