

CASTELLO D'ALBA

Region Douro

Soil Schist

Elevation 400 Meters Alcohol 13%

Vineyard Various vineyards

Grape Varieties 40% Tinta Roriz

30% Touriga Nacional 30% Touriga Franca

Vinification Hand-picked grapes, are fully-destemmed and immediately crushed. Fermentation in stainless steel vats with small capacity, with temperatures around 24°C. Controlled and smooth macerations in order to get elegant and aromatic wines.

8 months in stainless steel vats

Tasting Notes

Aromas of red berries and spices reveal gentle maceration in order to preserve the typical notes of these grape varieties and make the wine ready for consumption after bottling. Typical aromas of Douro grape varieties. Sweet hints of rock rose, flowers, blackberries and spices add to the aromatic complexity. Very smooth on the palate with balanced acidity and fine tannins.

Serve on its own or pairing with traditional, Mediterranean and Asian cuisine.

Reviews 2021 Vintage

Decanter: 91 Points

2019 Vintage

Wine Enthusiast: Best Buy

2015 Vintage

Wine Enthusiast: Best Buy

#466310-750ml #466317-375ml

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