



2022

CASTELLO D'ALBA RED

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.

Aging 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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