



2019

CASTELLO D'ALBA RED RESERVA

Region Douro	Soil Schist	Elevation 300 Meters	Alcohol 13.5%
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Vineyard Various vineyards

Grape Varieties 40% Tinta Roriz
30% Touriga Nacional
30% Touriga Franca

Vinification Manually harvested, fully destemmed and immediately crushed, the grapes are fermented by grape variety and by blends. This traditional, old world process reveals the art of selecting grapes per plot and the art of selecting wines to fill later. Fermentation is done in stainless steel vats of small capacity, with temperatures around 28°C. Controlled and smooth maceration ensures elegant and aromatic wines.

Aging 12 months in French and American oak

Tasting Notes Very complex, intense aromas with the Touriga Franca conveying wild berries and rock rose. Spices and red fruit from the Tinta Roriz and very fresh and elegant floral notes of violet from the Touriga Nacional. 12 months aging in American and French barrels give the wine the mature touches of a great Douro wine with a modern and international profile. Sweet and full on the palate, with very soft, polished tannins and a long, warm finish. Serve with game, cod and Mediterranean cuisine.

Reviews 2019 Vintage
Wine Enthusiast: 93 Points
Wine Enthusiast: Top 100 Best Buy Wines for 2022 (#22)

2018 Vintage
Wine Enthusiast: 90 Points

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PORTUGAL PORTFOLIO | JUN 19, 2023

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