



2021

CASTELLO D'ALBA RESERVA WHITE

Region
Douro

Soil
Schist

Elevation
550 Meters

Alcohol
13.5%

Vineyard Various vineyards

Grape Varieties 80% Rabigato
20% Viosinho

Vinification Manual harvest to small, perforated boxes of 15Kg, cold fermentation technology in a 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. All the pre-fermentation operations were carried out with great accuracy to preserve the intrinsic quality of the wine. Part of the wine is fermented in used French oak and remains there after a short racking on fine lees with regular stirring “battonage” to the making of the final blend with the wine in stainless steel tanks.

Aging 6 months in French & American oak barrels

Tasting Notes Complex aromas 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 nice body, freshness and a very long finish.

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

Reviews 2021 Vintage
Wine Enthusiast: 91 Points, Best Buy

#466320

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