



2022

CASTELLO D'ALBA RESERVA WHITE

Region
Douro

Soil
Schist and Granite

Elevation
550 Meters

Alcohol
13%

Vineyard Various vineyards

Grape Varieties 50% Viosinho
30% Rabigato
20% Códèga do Larinho

Vinification Hand-picked grapes to small perforated boxes of 15 kg, whole bunches without destemming, using very smooth crushing and pressing processes. A great effort is made in all pre-fermentation operations, being carried out with the utmost rigor, with the goal of minimal interference in the intrinsic quality of the grapes. Fermentation with indigenous yeasts, 20% of the blend fermented and aged with 'batonnage' in seasoned French oak barrels during 4 months, the remaining 80% aged in stainless steel vats.

Aging 4 months in French 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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