

CASTELLO D'ALBA **SUPERIOR RED**

Region Douro

Soil Schist

Elevation 350 Meters Alcohol 14.5%

Vineyard Various vineyards

Grape Varieties 40% Touriga Nacional 30% Touriga Franca

30% Tinta Roriz/Tempranillo

Vinification

Grapes come from vineyards planted in the Douro Superior, at an average altitude of 350 meters, usually with more than 40 years of age, and planted in terraces with predominant east/ north exposure.

Grapes are hand picked, and fully-destemmed, followed by crushing and cooling. Fermentation in 18 ton vats, with maceration at a temperature around 26°C. Intense and prolonged maceration and part of the malolactic fermentation were made in French oak barrels.

Aging 12 months in new and used French oak

Tasting Notes

Very elegant and refined, a modern style that fully preserves the soul of the Douro's native grape varieties. The aroma harmoniously blends the concentration of Douro Superior reds in all their complexity. Berries, hints of rock rose, spices, exuberant violets and extremely fresh notes of basil and bergamot. The long maturation in barrels produced a wine with great aromatic elegance, where the scents of the Douro are not masked by excessive notes of oak. Very smooth and ripe tannins, fresh and aromatic, very elegant, long finish.

2020 Vintage

Wine Advocate: 90 Points

#466322

M·S WALKER **BRANDS**

PORTUGAL PORTFOLIO | Nov 28, 2023

#MSWPORTUGAL @MSWALKERBRANDS