

CASTELLO D'ALBA SUPERIOR RED

Region Douro

Soil Schist

Elevation 350 Meters Alcohol 14.5%

Vineyard Various vineyards

Grape Varieties

50% Touriga Nacional 40% Touriga Franca 10% Tinta Roriz/Tempranillo

Vinification

Hand-picked grapes, reception with full destemming, followed by crushing and cooling. Fermentation in vats of 18 ton, 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 Aroma that harmoniously blends the great 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 barrel ageing produced a wine with great aromatic elegance, where the scents of the Douro are not masked by excessive oak notes. Very smooth and ripe tannins, fresh and aromatic, very elegant, with an unusual long finish.

Reviews

2021 Vintage

Decanter: 94 Points

2020 Vintage

Wine Advocate: 90 Points

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