

CASTELLO D'ALBA WHITE

Region Douro

Soil Schist

Elevation 550 Meters Alcohol 12.5%

Vineyard Various vineyards

Grape Varieties 60% Rabigato

40% Viosinho

Vinification 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.

Aging 4 months in stainless steel vats

Tasting Notes

Fresh mineral aromas, and citrus and floral hints which are very typical of high-altitude Douro white wines. Fresh on the palate, vibrant and fruity with medium finish.

Serve as an aperitif or with grilled fish, shellfish, pastas, pizzas.

Reviews

2023 Vintage

Wine Enthusiast: Best Buy

2022 Vintage

Decanter: 93 Points

2019 Vintage

Decanter: 90 Points

Wine Enthusiast: Best Buy

#466311-750ml #466316-375ml

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