



“Mineral aroma, citrus and tropical fruit, fresh and full-bodied on the palate, buttery texture and complexity provided by fermentation and ageing in barrels.

Serve with fatty grilled fish, shellfish, sushi and Italian cuisine.”

Rui Roboredo Madeira

FAFIDE RESERVA / WHITE / 2019

Grape selection in old vines under dry farming. / Native varieties: Viosinho, Rabigato, Códèga do Larinho. / Schist soils of Douro Superior.

GRAPES

Viosinho (40%), Rabigato (40%), Códèga do Larinho (20%).

ORIGIN

In this wine we look for an aromatic concentration and high acidity of the grapes from the very old traditional vineyards of high altitude in Douro Superior, about 550 meters above sea level, showing the full character of the varieties of indigenous Douro old vines, giving very mineral and creamy wines.

VINIFICATION & AGEING

Hand-picked grapes to small perforated boxes of 15 kg, whole bunches without destemming, using very smooth crushing and pressing processes, under an inert atmosphere in order to preserve all the aromatic potential of the grapes, a great effort is made in all pre-fermentation operations, being carried out with the utmost rigor, as they are responsible for the intrinsic quality of the future wine. Fermentation with indigenous yeasts, 25% of the must ferment in used French oak barrels and the remaining in stainless steel vats, after fermentation, the wines fermented in stainless steel and in barrels are blended and age on fine lees until bottling in June.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2019

APPELLATION
DOC DOURO

ALCOHOL
12,5%

pH 3,08

TOTAL ACIDITY
6,90 g/dm³

TOTAL SUGARS
3,2 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52115 0

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VINHOS DO VALE DO DOURO

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