

2008

CRASTO RED WINE



APPELLATION

Douro

VINEYARDS

Terraces and rows of vines planted up and down the slope

SOIL

Schist

ASPECT

East / South

AGE OF VINES

+20 years old

ALCOHOL, ABV

13,5%

BOTTLING

August of 2009

ANALYSIS

T. Acidity: 5,2 gr/L
pH: 3,65
Res.Sugar: 1,5 gr/L

GRAPE VARIETIES

Tinta Roriz, Tinta Barroca, Touriga Franca and Touriga Nacional.

VINIFICATION

Grapes are hand picked into 25 kg plastic crates and undergo careful selection prior to destemming. Fermentation is carried out in specially designed temperature controlled fermentation tanks for 5 to 7 days. Varieties are co-fermented which improves the integration of the different varieties used in this blend.

AGEING

Stainless steel vats.

TASTING

Colour: Vibrant and fresh with purple hues.

Nose: Excellent intensity of fresh forest fruits; blackberries and raspberries.

Palate: Elegant upfront, A medium bodied palate which is rich in wild berry characters. The wine finishes with great length, balance and texture.

WINEMAKERS

Dominic Morris and Manuel Lobo.

