

2010

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 2010

ANALYSIS

T. Acidity: 5.1 gr/L

pH: 3.71

Res. Sugar: 1.8 gr/L

GRAPE VARIETIES

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

VINIFICATION

The grapes, chosen from selected plots, are taken to the winery in 25 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes are then destemmed and crushed and transferred into stainless steel tanks where they ferment. The alcoholic fermentation takes place in temperature-controlled stainless steel tanks for 7 days.

AGEING

95% Stainless steel tanks.

5% 12 months in french oak barrels.

TASTING

Colour: Intense vibrant violet.

Nose: Lifted aromas of fresh red forest fruits, very well integrated with elegant flowery notes.

Palate: Elegant and fresh fruit aromas leading to a solid structure with fine, round and evolving tannins. Very pleasant and lingering finish, with fresh notes of ripe wild berry fruits.

WINEMAKERS

Dominic Morris and Manuel Lobo.

