

2013

CRASTO SUPERIOR WHITE



APPELLATION

Douro

VINEYARDS

"vinha ao alto" (rows of vines planted up and down the slope) and "patamares" (terraces with one and two rows of vines)

SOIL

Transition from schist to granite

ASPECT

East / North

AGE OF VINES

18 years old

ALCOHOL, ABV

12.5%

BOTTLING

June 2014

ANALYSIS

Total Acidity: 7.2 gr/L

pH: 3.21

Residual Sugar: 2.2 gr/L

GRAPE VARIETIES

Viosinho, Verdelho.

WINEMAKING

The grapes, coming from the Douro Superior sub-region, were taken to the winery in plastic boxes and rigorously inspected on arrival. The grapes were then destemmed and pressed. The must was transferred to stainless steel tanks where it remained for 48 hours at 8°C for decanting. The alcoholic fermentation began in stainless steel tanks and the wine was then transferred to French oak barrels where fermentation continued for 45 days at 14°C.

AGEING

6 months in French oak barrels.

Barrels are stored in a rack system with rollers which enables barrels to be rotated to stir the fine lees without the introduction of oxygen.

New barrels: 72% / Used barrels: 28% / French oak barrels: 85% / French oak barrels with acacia heads: 15%

TASTING

Colour: Bright lemon colour.

Nose: Very aromatic on the nose, with vibrant citrus notes perfectly combined with delicate floral hints and a fresh, marked minerality.

Palate: Harmonious beginning that leads to a balanced wine with a fresh texture. The palate offers lemony and mineral notes and a vibrant acidity that provides great persistence to the finish.

WINEMAKERS

Manuel Lobo.

