

2014

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

13 %

BOTTLING

June 2015

ANALYSIS

Total Acidity: 7,8 gr/L

pH: 3.1

Residual Sugar: 2.3 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: 50%; Used barrels: 50%

French oak barrels: 85%

French oak barrels with acacia heads: 15%

TASTING

Colour: Bright lemon colour.

Nose: Excellent intensity on the nose, with fresh citrus and tropical fruit aromas, delicate orange blossom notes and a marked minerality.

Palate: Elegant beginning that leads to a wine with great volume and texture. The palate offers lemony and mineral notes surrounded by a vibrant acidity. The finish is fresh, balanced and lingering.

WINEMAKERS

Manuel Lobo.

