

2004

FLOR DE CRASTO

**APELLATION**

Douro

VINEYARDS

Terraces and vertical vines

SOIL

Schist

VINEYARD EXPOSURE

East/ South

AGE OF VINES

20 years

ALCOHOL, VOL%

13,7%

BOTTLING

March of 2006

ANALYSIS

T. Acidity: 5,31 g/dm³

pH: 3,63

Res.Sugar: 3,40 g/dm³

GRAPE VARIETY

50% Tinta Roriz, 20% Tinta Barroca, 20% Touriga Franca and 10 % Touriga Nacional.

VINIFICATION

Grapes are hand picked in small plastic craters. Pumping over with hand plunging in temperature controlled fermentation tanks. Each variety is vinified separately. Wine was bottled in March 2006 with only a slight filtration.

AGEING

Wine not aged in wood

TASTING

Flor de Crasto is a young, fruit driven wine. Without contact with oak this wine is accessible at an early age combining the character of great fruit with a very fresh and young palate. This is the perfect everyday drinking wine.

WINEMAKERS

Dominic Morris and Susana Esteban.

