

2006

FLOR DE CRASTO

**APELLATION**

Douro

VINEYARDS

Terraces and vertical vines

SOIL

Schist

VINEYARD EXPOSURE

East / South

AGE OF VINES

8 a 10 years

ALCOHOL, VOL%

12,5%

BOTTLING

January of 2008

ANALYSIS

T. Acidity: 5.01 gr/L

pH: 3.77

Res.Sugar: 2.4 gr/l

GRAPE VARIETY

Tinta Roriz, Touriga Franca and Touriga Nacional.

VINIFICATION

Grapes are hand picked in small plastic craters Alcoholic fermentation during 10 days in stainless still tanks with temperature control.

AGEING

Partial ageing in French oak barrels.

TASTING

Colour: Bright plum red colour.

Aroma: Lifted aromas of very fresh wild berries, complimented by slight elegant and spice characters.

Palate: A smooth attack, very well balanced with medium bodied palate displaying elegant fresh berry fruit, savoury flavors and soft tannins.

WINEMAKERS

Dominic Morris e Manuel Lobo.

