

2012

FLOR DE CRASTO – RED WINE



APPELLATION
Douro

VINEYARDS
"Patamares" (terraces) and "vinha ao alto" (rows of vines planted up and down the slope)

SOIL
Schist

ASPECT
East / South

AGE OF VINES
8 - 12 years old

ALCOHOL, AVB
14%

BOTTLING
June 2013

ANALYSIS
T. Acidity: 4.6 gr/L
pH: 3.73
R. Sugar: 0.6 gr/L

GRAPE VARIETIES
Tinta Roriz, Touriga Franca and Touriga Nacional.

WINEMAKING
The grapes were taken to the winery in 22 kg boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes were then destemmed and crushed, and transferred to stainless steel tanks. The alcoholic fermentation took place at controlled temperature for 7 days.

AGEING
Stainless steel vats.

TASTING
Colour: Bright violet.
Nose: Fresh fruit aroma with hints of ripe berry fruit and subtle floral notes.
Palate: Fresh and stylish on the palate. Medium volume, wrapped in rounded and soft textured tannins. Fresh berry fruit notes are well combined with a compact structure. Good persistence.

WINEMAKERS
Manuel Lobo.

