

2013

FLOR DE CRASTO – WHITE WINE



APELLATION

Douro

VINEYARDS

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

SOIL

Schist

VINEYARD EXPOSURE

AGE OF VINES

> 20 years old

ALCOHOL, ABV

12,0%

BOTTLING

January 2014

ANALYSIS

Total Acidity 5.0 gr/L

pH: 3.42

Residual Sugar: 2.5 gr/L

GRAPE VARIETIES

Rabigato, Códega do Larinho and Viosinho.

WINEMAKING

The grapes, chosen from selected plots, were taken to the winery in 25 kg plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes were then destemmed and pressed. After this, the must was transferred to stainless steel tanks where it remained for 48 hours at 8°C for decanting. The alcoholic fermentation took place in temperature-controlled stainless steel tanks at 14°C for 45 days.

AGEING

Stainless steel vats.

TASTING

Colour: Citrus colour.

Aroma: Great intensity on the nose, with notes of citrus fruit and fresh hints of minerality.

Palate: Fresh and balanced, displaying a vibrant minerality. Fresh, lively and lingering finish.

WINEMAKERS

Manuel Lobo.

