

2013

TINTA RORIZ



APPELLATION
Douro

VINEYARDS
Terraces

SOIL
Schist

ASPECT
East / South

AGE OF VINES
33 years old

ALCOHOL, ABV
14,5 %

BOTTLING
August of 2015

ANALYSIS
Total Acidity: 4,9 gr/L
pH: 3.68
Residual Sugar: 2.1 gr/L

GRAPE VARIETY
Tinta Roriz.

WINEMAKING

The grapes, coming from the best Tinta Roriz plot of Quinta do Crasto, were taken to the winery in 22 kg plastic boxes and rigorously inspected on arrival. The grapes were first foot trodden in a traditional stone tank ("lagar") and after this, they were transferred into an open stainless steel tank where the cap was pressed down with robotic pistons. Fermentation took place for 10 days under strict controlled temperature environment. Once the alcoholic fermentation was completed, the grape were gently pressed using hydraulic presses.

AGEING
16 months in new French oak barrels (225 litres).

TASTING

Colour: Deep ruby.

Nose: Expressive and intense on the nose, with fresh, wild berry fruit notes and delicate hints of cocoa and gum cistus.

Palate: Charming beginning that leads to a wine of tight-knit structure of fine-textured tannins nicely wrapped in fresh, mineral notes. The finish is round and lingering.

WINEMAKERS
Manuel Lobo.

