

2004

Touriga Nacional

**APELLATION**

Douro

VINEYARDS

Terraces

SOIL

Schist

VINEYARD EXPOSURE

East / South

AGE OF VINES

20 years old

ALCOHOL, VOL%

14,25%

BOTTLING

May of 2006

ANALYSIS

T. Acidity: 5,11 g/dm³

pH: 3,65

Res.Sugar: 4,3 g/dm³

GRAPE VARIETY

100% Touriga Nacional.

VINIFICATION

Grapes are hand picked in small plastic craters.

Pumping over with hand plunging in temperature controled opened fermentation tanks.

Bottled in May 2006 without fining or filtration.

AGEING

18 months in French oak (100 %)

TASTING

At Quinta do Crasto, Touriga Nacional grapes are always fermented separately, some as Port, some as Douro red wine. After 24 hours of regular foot treading in lagares (granite tanks) this wine was fermented in open stainless steel tanks with constant manual pumping-over before being run off into French oak barrels to complete the fermentation.

The wine shows a toasty, smoky bouquet with intense spicy fruit characters.

The palate is long focused and very elegant, with ripe concentrated fruit, well integrated oak, good balance and fine structured tannins.

WINEMAKERS

Dominic Morris and Susana Esteban.

