

2009

VINHA MARIA TERESA



APPELLATION

Douro

VINEYARDS

Terraces supported by stone walls

SOIL

Schist

ASPECT

East

AGE OF VINES

+100 years old

ALCOHOL, ABV

15.0%

BOTTLING

June of 2011

ANALYSIS

T. Acidity: 5.6 gr/L

pH: 3.61

Res.Sugar: 2.1 gr/L

GRAPE VARIETIES

Old vines – several grape varieties.

WINEMAKING

Grapes from Vinha Maria Teresa, the oldest plot of vines at Quinta do Crasto, are hand-picked and taken to the winery in 25 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. Grapes are then foot trodden in a traditional stone tank ("lagar"). After this, they are transferred into an open stainless steel tank where the cap is pressed down with robotic pistons. Fermentation takes place for a week under strict controlled temperature environment.

AGEING

20 months in new 225 litres barrels. 85% French oak, 15% American oak.

TASTING

Colour: Intense, vibrant violet colour

Nose: Great deepness. Complex and elegant aromas of gum cistus, fresh spices and red fruits. Great complexity.

Palate: Impressive and powerful, developing to a full-bodied richly flavoured wine with superb texture. Very elegant tannin with acid and fruit balance. The intense wild forest flowers, hints of spices and well integrated oak contribute to its impressive palate structure and length.

WINEMAKERS

Dominic Morris and Manuel Lobo.

