

2016

CRASTO ROSÉ WINE



APPELLATION

Douro

VINEYARDS

"Patamares" (terraces)

SOIL/ ALTITUDE

Schist / 400 metres

ASPECT

East - South

AGE OF VINES

15 years old

ALCOHOL, ABV

12.5%

BOTTLING

May 2017

ANALYSIS

Total Acidity: 5.23 gr/L

pH: 3.15

Residual Sugar: 1.5gr/L

GRAPE VARIETIES

85% Touriga Nacional; 15% Tinta Roriz

WINEMAKING

The grapes, chosen from selected plots, are taken to the winery in 22 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes are then destemmed and sent to the press, where they undergo skin maceration for 8 hours. After this, the grapes are gently pressed. The juice is transferred to stainless steel tanks where it remains for 48 hours at 8°C for decanting. The alcoholic fermentation takes place in temperature-controlled stainless steel tanks at 14°C for 15 days.

AGEING

In stainless steel vats.

TASTING

Colour: Bight salmon.

Nose: Intense on the nose, displaying fresh wild berry fruit aromas and delicate floral notes.

Palate: Appealing start, leading to an elegant wine, with good volume in the mouth and a polished structure of smooth tannins and excellent minerality. This is a seductive, balanced wine, with a harmonious, refreshing finish.

WINEMAKER

Manuel Lobo.

