

2007

CRASTO RED WINE



APPELLATION

Douro

VINEYARDS

Terraces and rows of vines planted up and down the slope

SOIL

Schist

ASPECT

East / South

AGE OF VINES

+20 years old

ALCOHOL, ABV

13,5%

BOTTLING

June of 2008

ANALYSIS

GRAPE VARIETIES

Tinta Roriz, Tinta Barroca, Touriga Franca and Touriga Nacional.

VINIFICATION

Grapes are hand picked into 25 kg plastic crates and undergo careful selection prior to destemming. Fermentation is carried out in specially designed temperature controlled fermentation tanks for 5 to 7 days. Varieties are co-fermented which improves the integration of the different varieties used in this blend.

TASTING

Colour: Vibrant and fresh with purple hues.

Nose: Intense aromas of fruits of the forest of blackberries and raspberries.

Palate: A medium bodied palate which is rich in wild berry characters. The wine finishes with great length, balance and texture.

WINEMAKERS

Dominic Morris and Manuel Lobo.

