

2009

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

14,5%

BOTTLING

August of 2010

ANALYSIS

T. Acidity: 4,92 gr/L

pH: 3,72

Res.Sugar: 2,0 gr/L

GRAPE VARIETIES

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

VINIFICATION

Grapes are hand picked and transported to the winery in small plastic crates. Prior to destemming they are put on a conveyor belt in order to carefully select the best quality fruit for the fermentation. The fermentation is carried out in open plunging tanks along with a number of specially designed fermentation vessels, with temperature control. Near completion of primary fermentation the skins are pressed with a basket press in order to extract soft tannins from the skins with all pressing combined with the free run.

AGEING

Stainless steel vats.

TASTING

Colour: Intense vibrant violet.

Nose: Lifted aromas of fresh red forest fruits, very well integrated with elegant flowery notes.

Palate: Elegant and fresh fruit aromas leading to a solid structure with fine, round and evolving tannins. Very pleasant and lingering finish, with fresh notes of ripe wild berry fruits.

WINEMAKERS

Dominic Morris and Manuel Lobo.

