

# 2014

# 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

14,0 %

## BOTTLING

June 2015

## ANALYSIS

Total Acidity: 4.8 gr/L

pH: 3.73

Residual Sugar: 1.6 gr/L

## GRAPE VARIETIES

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

## VINIFICATION

The grapes, chosen from selected plots, were taken to the winery in 22 kg plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes were then destemmed and crushed and transferred into stainless steel tanks where they fermented. The alcoholic fermentation took place in temperature-controlled stainless steel vats for 5 to 7 days.

## AGEING

95% in stainless steel vats.

5% in oak barrels.

## TASTING

**Colour:** Deep purple.

**Nose:** Great intensity on the nose, with fresh berry fruit aromas and elegant floral notes.

**Palate:** Elegant start that leads to a voluminous wine, with elegant tannins and a fine texture. Fresh berry fruit notes complete the palate. This is a harmonious, balanced wine, with good persistence.

## WINEMAKERS

Manuel Lobo.

