

# 2009

# CRASTO SUPERIOR



**APELLATION**  
Douro

**VINEYARDS**

**SOIL**  
Schist

**VINEYARD EXPOSURE**  
East / North

**AGE OF VINES**  
Mix

**ALCOHOL, VOL%**  
14,5%

**BOTTLING**  
February of 2011

**ANALYSIS**  
T. Acidity: 5,07 gr/L  
pH: 3,65  
Res.Sugar: 1,8 gr/L

**GRAPE VARIETY**  
Touriga Nacional, Tinta Roriz, Touriga Franca, Souzão, and Old Vines.

**VINIFICATION**  
Grapes come from the **Douro Superior Region** with the majority from **Quinta da Cabreira – Douro Superior**. 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 which enhance the mouth feel of the wine. 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**  
12 months in 225 litres French oak barrels.

**TASTING**  
**Colour:** Vibrant Violet.  
**Aroma:** Lifted aromas of fresh Douro red forests fruits, very well combined with elegant bush and spice characters.  
**Palate:** Excellent approach, with upfront red fruits leading to a solid structure with fresh and elegant tannins. Great acidity, developing to a pleasant, well balanced and persistent finished.

**WINEMAKERS**  
Dominic Morris and Manuel Lobo.

