

2013

CRASTO SUPERIOR SYRAH



APPELLATION

Douro

VINEYARDS

"Patamares" (terraces) and "vinha ao alto" (rows of vines planted up and down the slope)

SOIL

Schist

ASPECT

East / North

AGE OF VINES

10 years old

ALCOHOL, ABV

14.0%

BOTTLING

May 2015

ANALYSIS

Total Acidity: 4.7 gr/L

pH: 3.64

Residual Sugar: 1.8 gr/L

GRAPE VARIETIES

97 % Syrah, 3 % Viogner.

WINEMAKING

The grapes, coming from our experimental plantings of Syrah established in 2004 in our property **Quinta da Cabreira** in the **Douro Superior** sub-region, were taken to the winery in plastic boxes and rigorously inspected on a sorting table on arrival. The grapes were then completely destemmed and slightly crushed. After this, the juice was transferred to temperature-controlled stainless steel vats where it underwent a cold maceration for 5 days. The alcoholic fermentation took place for 10 days, and was followed by a gentle pressing, and malolactic fermentation in French oak barrels.

AGEING

16 months in French oak barrels.

TASTING

Colour: Deep purple.

Nose: Excellent aroma intensity, with complex notes of wild berry fruit that are well balanced with fresh cocoa hints.

Palate: Attractive beginning leading to compact wine of great volume and structure, with fresh, velvety-textured tannins and fine acidity. Everything is well integrated with pleasant notes of wild berry fruit and delicate floral sensations. The finish is fresh, balanced and lingering.

WINEMAKER

Manuel Lobo.

