

2012

CRASTO WHITE WINE



APPELLATION

Douro

VINEYARDS

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

SOIL

Schist and granite

ASPECT

East/ South

AGE OF VINES

> 20 years old

ALCOHOL, ABV

12.82%

BOTTLING

February of 2013

ANALYSIS

T. Acidity: 5.2 gr/L

pH: 3.27

Res. Sugar: 3.7 gr/L

GRAPE VARIETIES

Gouveio, Viosinho and Rabigato.

VINIFICATION

The grapes, chosen from selected plots, were taken to the winery in 25 kg plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes were then destemmed and pressed. After this, the must was transferred to stainless steel vats where it remained for 48 hours at 8°C for decanting. The alcoholic fermentation took place in temperature-controlled stainless steel vats at 14°C for 45 days.

AGEING

Stainless steel vats.

TASTING

Colour: Citrus colour.

Nose: Intense and fresh aromas, with notes of lime, passion fruit and orange blossom accompanied by a lively minerality.

Palate: Great volume, acidity and structure - everything in perfect balance with great freshness and deep minerality. Vibrant, fresh and lingering finish.

WINEMAKERS

Manuel Lobo.

