

# 2015

# 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

12.0%

## BOTTLING

March 2016

## ANALYSIS

Total Acidity: 5.7 gr/L

pH: 3.24

Residual Sugar: 3.0 gr/L

## GRAPE VARIETIES

Gouveio, Viosinho and Rabigato

## WINEMAKING

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 pressed. The must was transferred to stainless steel tanks where it remained for 48 hours at 8°C for decanting. The alcoholic fermentation took place in temperature-controlled stainless steel tanks at 14°C for 45 days.

## AGEING

In stainless steel vats.

## TASTING

**Colour:** Pale lemon colour.

**Nose:** Clean and fresh aromas on the nose, with vibrant citrus notes that resemble lime, grapefruit and passion fruit. Delicate floral notes of orange blossom. Everything is well integrated with pleasant mineral hints.

**Palate:** Elegant start that leads to a serious wine of great volume, with a lively acidity, fresh texture and striking minerality. Engaging finish, with a vibrant freshness and great persistence.

## WINEMAKER

Manuel Lobo.

