

# 2007

# FLOR DE CRASTO



## APELLATION

Douro

## VINEYARDS

Terraces and vertical vines

## SOIL

Schist

## VINEYARD EXPOSURE

East / South

## AGE OF VINES

8 a 10 years

## ALCOHOL, VOL%

12,5%

## BOTTLING

December of 2008

## ANALYSIS

T. Acidity: 5.00 gr/L

pH: 3.71

Res.Sugar: 1.9 gr/l

## GRAPE VARIETY

Tinta Roriz, Touriga Franca and Touriga Nacional.

## VINIFICATION

Grapes are hand picked in small plastic craters Alcoholic fermentation during 10 days in stainless still tanks with temperature control.

## AGEING

Partial ageing in French oak barrels.

## TASTING

**Colour:** Bright plum red colour.

**Aroma:** Lifted aromas of very fresh wild berries, complimented by slight elegant and spice characters.

**Palate:** A very fresh and elegant attack, very well balanced with medium bodied palate displaying elegant fresh berry fruit, savory flavors and soft tannins.

## WINEMAKERS

Dominic Morris e Manuel Lobo.

