

2010

FLOR DE CRASTO – RED WINE



APPELLATION
Douro

VINEYARDS
Terraces

SOIL
Schist

ASPECT
East / South

AGE OF VINES
+10 years old

ALCOHOL, AVB
14,0%

BOTTLING
April of 2011

ANALYSIS
T. Acidity: 5.42 gr/L
pH: 3.64
Res.Sugar: 1.6 gr/L

GRAPE VARIETIES
Tinta Roriz, Touriga Franca and Touriga Nacional.

WINEMAKING
The grapes, chosen from selected plots, are taken to the winery in 25 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes are then destemmed and crushed and transferred into stainless steel tanks where they ferment. The alcoholic fermentation takes place in temperature-controlled stainless steel tanks for 7 days.

AGEING
Stainless steel vats.

TASTING
Colour: Vibrant violet.
Nose: Lifted aromas of fresh red berry fruits with savoury and elegant spice character.
Palate: Smooth, medium bodied palate displaying elegant fresh wild berry fruit and savoury flavours. Great balance finishing with soft and round tannins

WINEMAKERS
Dominic Morris e Manuel Lobo.

