

2015

FLOR DE CRASTO – RED WINE



APPELLATION

Douro

VINEYARDS

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

SOIL

Schist

ASPECT

East / South

AGE OF VINES

10 - 14 years old

ALCOHOL, AVB

13,5%

BOTTLING

September 2016

ANALYSIS

Total Acidity: 4.7 gr/L

pH: 3.67

Residual Sugar: 1.6 gr/L

GRAPE VARIETIES

Tinta Roriz, Touriga Franca and Touriga Nacional.

WINEMAKING

Grapes were taken to the winery in 22 kg boxes. After a rigorous selection, stalks were removed and grapes were crushed and transferred to stainless steel vats. The alcoholic fermentation took place at controlled temperature for 7 days.

AGEING

In stainless steel vats.

TASTING

Colour: Bright purple.

Nose: Intense on the nose, displaying wild berry fruit aromas and delicate floral notes.

Palate: Elegant start that leads to a medium-bodied wine, with a polished structure made of smooth tannins. This is an engaging wine with an elegant finish.

WINEMAKER

Manuel Lobo.

