

2011

FLOR DE CRASTO – WHITE WINE



APELLATION

Douro

VINEYARDS

terraces and rows of vines planted up and down the slope

SOIL

Schist

VINEYARD EXPOSURE

AGE OF VINES

> 20 years old

ALCOHOL, ABV

12,0%

BOTTLING

March of 2012

ANALYSIS

T. Acidity: 5.0 gr/L

pH: 3.36

Res. Sugar: 2.5 gr/L

GRAPE VARIETIES

Rabigato, Códega and Viosinho.

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 pressed. After this, the must is transferred to stainless steel tanks where it remains for 48 hours at 8°C for decanting. The alcoholic fermentation takes place in temperature-controlled stainless steel tanks at 14°C for 45 days.

AGEING

Stainless steel vats.

TASTING

Colour: Vibrant citrus colour.

Aroma: Fresh tropical and citrus fruit notes evolving into a lively minerality.

Palate: Fresh and elegant. Medium bodied with fine texture. Vibrant and fresh finish. Good length.

WINEMAKERS

Manuel Lobo.

