

# 2012

# FLOR DE CRASTO – WHITE WINE



## APELLATION

Douro

## VINEYARDS

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

## SOIL

Schist

## VINEYARD EXPOSURE

## AGE OF VINES

> 20 years old

## ALCOHOL, ABV

12,5%

## BOTTLING

February 2013

## ANALYSIS

Total Acidity 4.8 gr/L

pH: 3.44

Residual Sugar: 3.1 gr/L

## GRAPE VARIETIES

Rabigato, Códega and Viosinho.

## WINEMAKING

The grapes, chosen from selected plots, were taken to the winery in 25 kg plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes were then destemmed and pressed. After this, 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

Stainless steel vats.

## TASTING

**Colour:** Citrus colour.

**Aroma:** Very intense and fresh on the nose with hints of citrus lime and tropical fruit.

**Palate:** Fresh and mouth coating, evolving into a mid palate wine with great acidity and fine texture. Vibrant and lingering finish.

## WINEMAKERS

Manuel Lobo.

