

# 2016

# FLOR DE CRASTO – WHITE WINE



**APELLATION**  
Douro

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

**SOIL**  
Granite

**AGE OF VINES**  
> 20 years old

**ALCOHOL, ABV**  
12,0%

**BOTTLING**  
February 2017

**ANALYSIS**  
Total Acidity: 5.8 gr/L  
pH: 3.29  
Residual Sugar: 2.8 gr/L

**GRAPE VARIETIES**  
Rabigato, Códega do Larinho and Viosinho.

**WINEMAKING**  
The grapes, chosen from selected plots, were taken to the winery in 22 kg plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes were then destemmed and pressed. 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 30 days.

**AGEING**  
In stainless steel vats.

**TASTING**  
**Colour:** Bright lemon colour.  
**Aroma:** Very expressive on the nose, showing fresh tropical fruit reminiscent of passion fruit, wrapped with delicate floral notes and fresh minerality.  
**Palate:** Engaging start, leading to a well-balanced wine, with medium volume and structure, and fresh hints of minerality. Engaging, vibrant and medium length finish.

**WINEMAKER**  
Manuel Lobo.

