2014 RESERVA OLD VINES

APPELLATION	VINEYARDS	SOIL
Douro	"Socalcos" (terraces supported by stone walls)	Schist
ASPECT	AGE OF VINES	ALCOHOL, ABV
East / South	> 70 years old	14%
BOTTLING September 2016	ANALYSIS Total Acidity: 5.2 gr/L pH: 3.65 Residual Sugar: 1.7 gr/L	

GRAPE VARIETIES

Old Vines (25 to 30 different grapes varieties)

WINEMAKING

CRASTO

QUINTA DO CRASTO

DOURO

2014

RESERVA Vinhas Velhas • Old Vines The grapes, coming from old vines, were taken to the winery in 25 kg plastic boxes and inspected on a sorting table on arrival. The grapes were then completely destemmed and slightly crushed. After this, the must was transferred to temperature-controlled stainless steel tanks. Once the alcoholic fermentation was completed, the grape were gently pressed using hydraulic presses.

AGEING

85% in French oak barrels and 15% in American oak barrels for about 18 months

TASTING

Colour: Deep ruby.

Nose: Very expressive on the nose, showing fresh notes of gum cistus and berry fruit as well as delicate spicy hints. **Palate:** Stylish and fresh beginning that leads to a serious and engaging wine. Full and textured on the palate, with fresh berry fruit flavours and silky tannins. Balanced and lingering finish.

WINEMAKERS

Manuel Lobo.

