

2011

VINHA MARIA TERESA



APPELLATION

Douro

VINEYARDS

"Socalcos" (terraces supported by stoned walls)

SOIL

Schist

ASPECT

East

AGE OF VINES

+100 years old

ALCOHOL, ABV

15.0%

BOTTLING

September 2013

ANALYSIS

T. Acidity: 5.4 gr/L

pH: 3.50

Res. Sugar: 0.6 gr/L

GRAPE VARIETIES

Old Vines (several grape varieties).

WINEMAKING

Grapes from Vinha Maria Teresa, the oldest plot of vines at Quinta do Crasto, were taken to the winery in 22 kg plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. Grapes were then foot trodden in a traditional stone tank ("lagar"). After this, they were transferred into an open stainless steel tank where the cap was pressed down with robotic pistons. Fermentation took place for a week under strict controlled temperature environment.

AGEING

20 months in new 225 litres oak barrels (85% French oak; 15% American oak).

TASTING

Colour: Opaque with deep violet hues.

Nose: Very intense and elegant aromas, with prominent gum cistus, dark chocolate and fresh spice notes. Great complexity, depth and persistence on the nose.

Palate: Fresh and elegant beginning. Good volume and a solid structure, and fine-textured silky tannins. The flavours on the palate show distinct and complex balsamic hints and notes of gum cistus, fresh spice and red fruit. Pleasant and lingering finish. This is a distinct, powerful and elegant wine that will evolve in the bottle for many years.

WINEMAKERS

Manuel Lobo.

