

2013

VINHA MARIA TERESA



APPELLATION

Douro

VINEYARDS

"Socalcos" (terraces supported by stoned walls)

SOIL

Schist

ASPECT

East

AGE OF VINES

+100 years old

ALCOHOL, ABV

14,5%

BOTTLING

August 2015

ANALYSIS

T. Acidity: 4.8 gr/L

pH: 3.61

Res. Sugar: 1.3 gr/L

GRAPE VARIETIES

Old Vines (several grape varieties).

WINEMAKING

The grapes, coming from Vinha Maria Teresa, a plot of Quinta do Crasto's vineyard, were taken to the winery in plastic boxes and rigorously inspected on arrival. The grapes were first foot trodden in a traditional stone tank ("lagar") and after this, they were transferred into an open stainless steel tank with robotic pistons. Fermentation took place for 7 days under strict controlled temperature environment.

AGEING

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

TASTING

Colour: Opaque with deep violet hues.

Nose: Extraordinary complex on the nose, with fresh aromas of spice, gum cistus and wild berry fruit. Everything is well-balanced, resulting in a wine of great freshness and depth.

Palate: Lush and charming beginning that leads to a tight-knit structure of firm, finely-textured tannins nicely wrapped in complex flavours of wild berry fruit and fresh spice. A unique and distinctive wine with an elegant and lingering finish.

WINEMAKERS

Manuel Lobo.

