

# 2012

# VINHA DA PONTE



## APELLATION

Douro

## VINEYARDS

"Socalcos" (terraces supported by stone walls)

## SOIL

Schist

## VINEYARD EXPOSURE

East

## AGE OF VINES

97 years old

## ALCOHOL, VOL%

14,5 %

## BOTTLING

August of 2014

## ANALYSIS

Total Acidity: 5.3 gr/L

pH: 3.50

Residual Sugar: 1.8 gr/L

## GRAPE VARIETY

Old vines (several grape varieties).

## VINIFICATION

The grapes, coming from Vinha da Ponte, 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 French oak barrels (225 litres).

## TASTING

**Colour:** Opaque, with deep purple hints.

**Aroma:** Complex and intense on the nose, showing fresh berry fruit aromas, elegant floral notes and hints of fresh spice.

**Palate:** Engaging and elegant beginning that leads to a voluminous and powerful wine, which combines round, finely-textured tannins with notes of fresh berry fruit. The finish is lingering and balanced.

A charming, distinctive wine that will evolve in the bottle for many years.

## WINEMAKERS

Manuel Lobo.

