

2014

CRASTO SUPERIOR SYRAH



APPELLATION

Douro

VINEYARDS

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

SOIL

Schist

ASPECT

East / North

AGE OF VINES

11 years old

ALCOHOL, ABV

14.5%

BOTTLING

July 2016

ANALYSIS

Total Acidity: 5.2 gr/L

pH: 3.54

Residual Sugar: 1.9 gr/L

GRAPE VARIETIES

97 % Syrah, 3 % Viogner.

WINEMAKING

The grapes, coming from our experimental plantings of Syrah established in 2004 in our property Quinta da Cabreira in the Douro Superior sub-region, were taken to the winery in plastic boxes and rigorously inspected on a sorting table on arrival. The grapes were then completely destemmed and slightly crushed. After this, the juice was transferred to temperature-controlled stainless steel vats where it underwent a cold maceration for 5 days. The alcoholic fermentation took place for 10 days, and was followed by a gentle pressing, and malolactic fermentation in French oak barrels.

AGEING

16 months in French oak barrels.

TASTING

Colour: Deep purple.

Nose: Well-integrated aromas, showing fresh berry fruit and notes of chocolate. The nose is focused, fresh and intense.

Palate: Engaging beginning, leading to a wine with great volume and a good structure made of fresh and finely-textured tannins. Everything is well integrated with pleasant notes of berry fruit and delicate minty sensations which give the wine a pleasant freshness. The finish is perfectly balanced and lingering.

WINEMAKER

Manuel Lobo.

