

# 2016

# CRASTO ROSÉ WINE



## APPELLATION

Douro

## VINEYARDS

"Patamares" (terraces)

## SOIL/ ALTITUDE

Schist / 400 metres

## ASPECT

East - South

## AGE OF VINES

15 years old

## ALCOHOL, ABV

12.5%

## BOTTLING

May 2017

## ANALYSIS

Total Acidity: 5.23 gr/L

pH: 3.15

Residual Sugar: 1.5gr/L

## GRAPE VARIETIES

85% Touriga Nacional; 15% Tinta Roriz

## WINEMAKING

The grapes, chosen from selected plots, are taken to the winery in 22 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes are then destemmed and sent to the press, where they undergo skin maceration for 8 hours. After this, the grapes are gently pressed. The juice is transferred to stainless steel tanks where it remains for 48 hours at 8°C for decanting. The alcoholic fermentation takes place in temperature-controlled stainless steel tanks at 14°C for 15 days.

## AGEING

In stainless steel vats.

## TASTING

**Colour:** Bright salmon.

**Nose:** Intense on the nose, displaying fresh wild berry fruit aromas and delicate floral notes.

**Palate:** Appealing start, leading to an elegant wine, with good volume in the mouth and a polished structure of smooth tannins and excellent minerality. This is a seductive, balanced wine, with a harmonious, refreshing finish.

## WINEMAKER

Manuel Lobo.

