



## CRASTO WHITE 2008

### Grape Variety

Gouveio, Roupeiro and Rabigato

### Age of vines

> 20 years

### Vineyards

Terraces and vertical vines

### Soil Terroir / Vineyard exposure

Schist / East-South

### Apellation

Douro

### Year

2008

### Alcohol, vol %

12,5%

### Vinification Techniques

Careful selection of the best grapes. Hand picked in small plastic craters (25 Kg). 100% destemmed, and lightly pressed, followed by a period of 48 hours, in a stainless steel tank at 8 °C of temperature. The juice is racked and the alcoholic fermentation (45 days) takes place in a temperature controlled (15°) stainless steel vat. Stabilisation Light Filtering.

### Ageing

Stainless steel vats.

### Bottling

February of 2009 • 41.600 bottles (0, 75 Litres).

### Winemakers

Dominic Morris and Manuel Lobo

### Analysis

Total Acidity : 6,1 gr/L • pH:3,18 • Res. Sugar: 3,5 gr/L

### Tasting

**Colour:** Vibrant citric colour.

**Aroma:** Intense aromas of fresh citrus fruit, well integrated with mineral notes, resulting in a complex and deep "bouquet".

**Palate:** Very fresh attack. The medium and well balanced palate is rich in mineral flavours and a very fresh acidity. The result is a very fresh, crisp and pleasant wine.

For more information, please contact: [crasto@quintadocrasto.pt](mailto:crasto@quintadocrasto.pt)

