



CRASTO WHITE 2009

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| Grape Variety Gouveio, Roupeiro and Rabigato | Ageing Stainless steel vats |
| Age of vines > 20 years | Bottling February of 2010. 27.797 bottles (0, 75 Litres) |
| Vineyards Terraces and vertical vines | Winemakers Dominic Morris and Manuel Lobo |
| Soil Terroir and Vineyard exposure Schist / East - South | Analysis Total Acidity: 4,73 gr/L • pH: 3,37 • Res. Sugar: 2,8 gr/l |
| Appellation Douro | Tasting: |
| Year 2009 | Colour: Vibrant citric colour |
| 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°C) stainless steel vat. Stabilisation Light Filtering | Aroma: Complex aromas of fresh citrus, tropical fruits with mineral lime undertones. |
| Alcohol, vol % 13,5% | Palate: A richly flavoured rounded palate, with tropical fruits, fresh acidity and a mineral texture. |
| | For more information, please contact: crasto@quintadocrasto.pt |

