



CRASTO SUPERIOR 2007

Grape Variety

Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão, and Old Vines

Age of vines

Mixed plantings - new vines and old vines (average 20 years)

Soil Terroir and Vineyard exposure

Schist / East -North

Appellation

Douro

Year

2007

VINIFICATION TECHNIQUES:

Grapes come from the ***Douro Superior Region*** from our ***Quinta da Cabreira***.
Are hand picked and transported to the winery in small plastic crates. Prior to destemming they are put on a conveyor belt in order to carefully select the best quality fruit for the fermentation. The fermentation is carried out in open plunging tanks along with a number of specially designed fermentation vessels which enhance the mouth feel of the wine. Near completion of primary fermentation the skins are pressed with a basket press in order to extract soft tannins from the skins with all pressing combined with the free run.

Alcohol, vol %

13,8%

Ageing in wood

12 months in 225 litres French oak barrels.

Bottling

April of 2009. • 11.800 Bottles (0,75 L).

Winemakers

Dominic Morris and Manuel Lobo

Analysis

Total Acidity: 4,93 gr/L • pH: 3,55 • Res. Sugar: 2,0 gr/l

Tasting:

Colour: Dark Red

Aroma: Lifted aromas of dark red forests fruits with well integrated cigar box and vanilla oak characters

Palate: Excellent approach, with upfront fruits leading to fine grain tannins on the palate with excellent length and texture.

For more information, please contact: crasto@quintadocrasto.pt

