



CRASTO SUPERIOR 2008

Grape Variety

Touriga Nacional, Touriga Franca, Tinta Roriz e Sousão and Vinhas Velhas

Age of vines

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

Soil Terroir and Vineyard exposure

Schist / East -North

Appellation

Douro

Year

2008

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 %

14,24%

Ageing in wood

12 months in 225 litres French oak barrels.

Bottling

May of 2010.

- 27.040 Bottles (0,75 L).
- 210 Bottles (1,5 L).
- 60 Bottles (3,0 L).
- 40 Bottles (5,0 L).
- 10 Bottles (12,0 L).

Winemakers

Dominic Morris and Manuel Lobo

Analysis

Total Acidity: 5,17 gr/L • pH: 3,60 • Res. Sugar: 2,0 gr/L

Tasting:

Colour: Vibrant Violet

Aroma: Lifted aromas of fresh red forests fruits, very well integrated with elegant spice and vanilla oak characters.

Palate: Excellent approach, with upfront fruits leading to a solid structure with fresh and very fine tannins. Great acidity developing to a pleasant, well balanced and persistent finished.

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

