



CRASTO SUPERIOR 2009

Grape Variety

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

Age of vines

Mix

Soil Terroir and Vineyard exposure

Schist / East -North

Appellation

Douro

Year

2009

VINIFICATION TECHNIQUES:

Grapes come from the **Douro Superior Region** with the majority from **Quinta da Cabreira – Douro Superior**. 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 %

14,5%

Ageing in wood

12 months in 225 litres French oak barrels

Bottling

February 2011

Winemakers

Dominic Morris and Manuel Lobo

Analysis

Total Acidity: 5,07 gr/L • pH: 3,65 • Res. Sugar: 1,8 gr/L

Tasting:

Colour: Vibrant Violet

Aroma: Lifted aromas of fresh Douro red forests fruits, very well combined with elegant bush and spice characters.

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

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

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