



FINEST RESERVE

Grape Variety

Old Vines

Age of vines

> 60 Years

Soil Terroir

Schist

Appellation

Douro

Year

The final blend has an average age of 3 years.

VINIFICATION TECHNIQUES:

Vinified using the traditional Porto wine method. Hand-picked grapes are softly crushed and, after partial stalk-removal, 100 % foot trodden in traditional stone "lagares". Fermented with maceration. Fortified brandy is added to the must at the right moment to stop the fermentation, and keep the natural sweetness in the wine.

Alcohol, vol %

20,00

Ageing in wood

Average about 3 years in wood Port Casks

Bottling

Winemakers

Manuel Lobo and Tomas Roquette

Analysis

Total Acidity: 4,13 gr/L • pH: 3,57 • Baumé: 3,5 gr/L

Tasting:

Colour: Ruby, with some vibrant violets

Aroma: Lifted and complex bouquet of ripe red wild berries fruit, figs and a slight touch of wild bush aromas.

Palate: Palate shows excellent harmony and complexity, a fine presence of a great combination between fresh wild berries fruit, and wild bush aromas. Firm tannins, well-balanced acidity and a long and greatly elegant finish.

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

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