



LATE BOTTLED VINTAGE 2005

Grape Variety

Old Vines - mixed plantings

Age of vines

> 60 years

Vineyards

Old vines

Soil Terroir / Vineyard exposure

Schist / East-South

Apellation

Porto

Year

2005

Alcohol, vol %

19,23%

Vinification Techniques

Grapes are hand picked in small plastic craters. 100 % foot trodden in traditional stone "lagares". Natural yeast. Basket press.

Fortified brandy is added to the must at 8° Baumé to stop the fermentation.

Ageing in wood

4 years in 9.000 litres barrels. 100% Portuguese oak.
Wine is bottled without any fining or filtration.

Bottling

July of 2009 • 29.888 bottles (0,75 Litres)
• 5.177 bottles (0,375 Litres)

Winemakers

Manuel Lobo and Tomás Roquette

Analysis

Total Acidity: 4,26 gr/L • pH: 3,68 Á Bé: 3,6 gr/L

Tasting

Colour: Intense Violet.

Aroma: Very complex flavours of fresh wild bush "esteva" of the Douro region, with soft wild berries and dry nuts.

Palate: Elegant attack, with great volume and compact structure. Round tannins with great deepness. Finishes very intense, with great elegance and persistence.

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

