



Late Bottled Vintage PORT 2006

Grape Variety

Old Vines

Age of vines

> 60 Years

Soil Terroir and Vineyard exposure

Schist

Appellation

Douro

Year

2008

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

Alcohol, vol %

19,73%

Ageing in wood

4 years in wood Port Casks, of 9000 litres capacity

Bottling

- 48.000 Bottles (0,75 L)
- Bottled without any fining or filtration

Winemakers

Manuel Lobo and Tomás Roquette

Analysis

Total Acidity: 4,06 gr/L • pH: 3,69 • Baumé: 3,4 gr/L • R.S. 102,3 g/l

Tasting:

Colour: Dark Violet

Aroma: Great aromatics with fresh notes of red ripe fruits, well integrated with elegant notes of douro bush and dry fruits.

Palate: Elegant approach leading to a compact structure with firm and very elegant tannins. Excellent volume, with very round and intense tannins that lead to a firm structure. Finishes very intense, fresh and with an excellent persistence..

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

