



## RESERVA OLD VINES 2009

### Grape Variety

Old Vines (among 25 to 30 different grape varieties).

### Age of vines

> 70 years

### Vineyards

Old vines

### Soil Terroir and Vineyard exposure

Schist / East -South

### Appellation

Douro

### Year

2009

### VINIFICATION TECHNIQUES:

Grapes 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

16 months in 225 litres barrels. 85% French oak and 15% American oak.

### Bottling

April of 2011

### Winemakers

Dominic Morris and Manuel Lobo

### Analysis

Total Acidity: 5,19 gr/L • pH: 3,61 • Res. Sugar: 2,3 gr/l

### Tasting:

**Colour:** Brick Red

**Aroma:** Intense and lifted complex aromas of spices , wild Douro bush (Esteva) combine with fresh red wild berries. Great complexity

**Palate:** Impressive and elegant Upfront, developing to a rich full and round palate, of great balance. Displaying rich Douro berry fruit characters with integrated oak tannins with a great length of finish.

For more information, please contact: [crasto@quintadocrasto.pt](mailto:crasto@quintadocrasto.pt)

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