



CRASTO 2008

Grape Variety

Tinta Roriz, Tinta Barroca, Touriga Franca and Touriga Nacional

Age of vines

> 20 years

Vineyards

Terraces and vertical vines

Soil Terroir / Vineyard exposure

Schist / East-South

Apellation

Douro

Year

2008

Alcohol, vol %

13,5%

Vinification Techniques

Grapes are hand picked into 25 kg plastic crates and undergo careful selection prior to destemming. Fermentation is carried out in specially designed temperature controlled fermentation tanks for 5 to 7 days. Varieties are co-fermented which improves the integration of the different varieties used in this blend.

Ageing

Stainless steel vats.

Bottling

August of 2009 • 361.180 bottles (0, 75 Litres).

Winemakers

Dominic Morris and Manuel Lobo

Analysis

Total Acidity: 5,2 gr/L • pH: 3,65 • Res. Sugar: 1,5 gr/L

Tasting

Colour: Vibrant and fresh with purple hues.

Aroma: Excellent intensity of fresh forest fruits; blackberries and raspberries.

Palate: Elegant upfront, A medium bodied palate which is rich in wild berry characters. The wine finishes with great length, balance and texture.

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

