



Flor de Crasto

DOURO RED / DOURO TINTO 2004

TECNICAL INFORMATION

Country of Origin: Portugal

Region: Douro Valley (north of Portugal)

Classification (Appellation or equivalent): D.O.C. Red Wine

Grape variety/varieties: 50% Tinta Roriz 20% Tinta Barroca
20% Touriga Franca 10% Touriga Nacional

Average age of vines: 20 years

Vinification techniques: Grapes are hand picked in small plastic crates. Pumping over with hand plunging in temperature controlled fermentation tanks. Each variety is vinified separately. Wine was bottled in March 2006 with only a slight filtration.

Winemakers: Dominic Morris and Susana Esteban

"Flor de Crasto is a young, fruit driven wine. Without contact with oak this wine is accessible at an early age combining the character of great fruit with a very fresh and young palate. This is the perfect everyday drinking wine."

Ageing in wood: wine not aged in wood

Type of wood: -----

Size of wood barrels: -----

Alcohol, vol %: 13,70 % (13,50 % by vol on the back label)

Sugar contents g/l: 3,40 g/dm³

Acidity g/l (tartaric acid): 5,31 g/dm³

PH: 3,63

Total production: 100.000 bottles (75 cl. / 750 ml.)

ADDITIONAL INFORMATION

EAN/Bar code:

Bottle: 5604123001101

Case: 15604123001108

Size of bottle:

Height: 30 cm.

Diameter: 7,4 cm.

Weight: 1,38 Kgs.

Number of bottles in a case: 12 bottles 75 cl. / 750 ml.

Number of cases per pallet: 56 CASES

Number of layers per pallet: 5 layers

Height of pallet: 1750 cm.

Weight of a case with max. number of bottles (in kg): 17 Kgs.

Weight of a pallet with max. number of cases: 972 Kgs.