



## FLOR DE CRASTO - 2005



|                                 |   |
|---------------------------------|---|
| <i>Grape Variety</i>            | Tinta Roriz,<br>Touriga Franca<br>Touriga Nacional  |
| <i>Age of vines</i>             | 8 a 10 years  |
| <i>Vineyard exposure</i>        | Este / South  |
| <i>Soil Terroir</i>             | Schist  |
| <i>Appellation</i>              | Douro   |
| <i>Year</i>                     | 2005  |
| <i>Alcohol, vol %:</i>          | 13.5%   |
| <i>Vinification Techniques:</i> | Grapes are hand picked in small plastic craters<br>Alcoholic fermentation during 10 days in stainless still tanks with temperature control.   |
| <i>Ageing in wood:</i>          | Partial ageing in French oak barrels  |
| <i>Bottling:</i>                | May of 2007. 42.300 bottles (0,75 Litres)   |
| <i>Tasting:</i>                 | <b>Colour:</b> Bright plum red colour<br><b>Aroma:</b> Lifted aromas of strawberry and red berry fruits, complimented by savoury and spice characters.<br><b>Palate:</b> A smooth, medium bodied palate displaying elegant fresh berry fruit and savoury flavors with balanced, soft tannins. |
| <i>Enólogos</i>                 | Dominic Morris e Manuel Lobo  |