



FLOR DE CRASTO - 2006



<i>Grape Variety</i>	Tinta Roriz, Touriga Franca 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>Vintage</i>	2006
<i>Vinification Techniques:</i>	Grapes are hand picked in small plastic craters Alcoholic fermentation during 10 days in stainless still tanks with temperature control.
<i>Bottling:</i>	January 2008. 62.500 bottles (0,75 Litres)
<i>Tasting:</i>	Colour: Bright plum red colour Aroma: Lifted aromas of very fresh wild berries, complimented by slight elegant and spice characters. Palate: A smooth attack, very well balanced with medium bodied palate displaying elegant fresh berry fruit, savoury flavors and soft tannins.
Alcohol, vol % - 12.5%	; pH- 3.77 ; Total Acidity – 5.01 gr/L ; Res. Sugar- 2.4 gr/l
<i>Winemakers</i>	Dominic Morris e Manuel Lobo