



FLOR DE CRASTO - 2007

<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>Year</i>	2007
<i>Vinification Techniques:</i>	Grapes are hand picked in small plastic craters Alcoholic fermentation during 10 days in stainless still tanks with temperature control.

Bottling: December 2008. 115.000 bottles (0,75 Litres);
12.000 bottles (0,375 Litres)

Tasting: **Colour:** Bright plum red colour
Aroma: Lifted aromas of very fresh wild berries, complimented by slight elegant and spice characters.
Palate: A very fresh and elegant attack, very well balanced with medium bodied palate displaying elegant fresh berry fruit, savory flavors and soft tannins.

Alcohol, vol % - 12.5% ; pH- 3.71 ; Total Acidity – 5.00 gr/L ; Res. Sugar- 1.9 gr/l

Winemakers Dominic Morris e Manuel Lobo