



## FLOR DE CRASTO 2008

### Grape Variety

Tinta Roriz, Touriga Franca and Touriga Nacional

### Age of vines

8 to 10 years

### Vineyards

Terraces and vertical vines

### Soil Terroir / Vineyard exposure

Schist / East-South

### Apellation

Douro

### Year

2008

### Alcohol, vol %

13%

### Vinification Techniques

Grapes are hand picked in small plastic craters.  
Alcoholic fermentation during 7 days in stainless still tanks with temperature control.

### Ageing

Stainless steel vats.

### Bottling

August 2009 • 157.333 bottles (0,75 Litres)

### Winemakers

Dominic Morris and Manuel Lobo

### Analysis

Total Acidity: 4,95 gr/L • pH: 3,67 • Res. Sugar: 1,8 gr/L

### Tasting

**Colour:** Bright plum red colour.

**Aroma:** Lifted aromas of very fresh wild berries, complimented by elegant flour notes.

**Palate:** A very fresh and elegant upfront, well balanced with medium bodied palate displaying elegant fresh berry fruit, savoury flavors and soft tannins.

For more information, please contact: [crasto@quintadocrasto.pt](mailto:crasto@quintadocrasto.pt)

