



FLOR DE CRASTO 2009

Grape Variety Tinta Roriz, Touriga Franca and Touriga Nacional	Ageing Stainless steel vats
Age of vines 8 a 10 years	Bottling April 2011- 107.000 bottles (0,75 litres) 10.000 bottles (0,375 litres)
Vineyards Terraces and vertical vines	Winemakers Dominic Morris and Manuel Lobo
Soil Terroir and Vineyard exposure Schist / East - South	Analysis Total Acidity: 5,42 gr/L • pH: 3.64 • Res. Sugar: 1.6 gr/l
Appellation Douro	Tasting: Colour: Vibrant Violet Aroma: Lifted aromas of fresh red berry fruits, complimented by savory and elegant spice characters. Palate: A smooth, medium bodied palate displaying elegant fresh wild berries fruit and savoury flavors. Great balance finishing with soft and round tannins.
Year 2009	
VINIFICATION TECHNIQUES: Grapes are hand picked in small plastic craters Alcoholic fermentation during 7 days in stainless still tanks with temperature control.	
Alcohol, vol % 14,0%	For more information, please contact: crasto@quintadocrasto.pt

