



## VINHA MARIA TERESA 2007

### Grape Variety

Mixed plantings (up to 30 different grape varieties-old vines)

### Age of vines

> 90 years old

### Vineyards

Old vines

### Soil Terroir / Vineyard exposure

Schist / East

### Apellation

Douro

### Year

2007

### Alcohol, vol %

15%

### Vinification Techniques

Grapes are hand picked, transported to the winery in small plastic crates, and submit to a very accurate quality selection before being crushed. Very smooth foot trodden in traditional "lagares", prior to fermentation. Alcoholic fermentation with mechanical robots, in open stainless steel tanks with temperature controlled.

### Ageing in wood

18 months in new 225 litres barrels. 80% French oak, 20% American oak.

### Bottling

16<sup>th</sup> June of 2009 • 8.001 bottles (0,75 Litres)  
• 297 bottles (1,5 Litres)  
• 30 bottles (3,0 Litres)

### Winemakers

Dominic Morris and Manuel Lobo

### Analysis

Total Acidity: 5,45 gr/L • pH: 3,62 • Res. Sugar: 2,4 gr/L

### Tasting

**Colour:** Intense, vibrant violet colour.

**Aroma:** Great deepness, complex and elegant aromatics. Aromas of wild forest flowers ("Esteva"), white pepper and elegant soft dark chocolate.

**Palate:** Upfront in perfect harmony. A full bodied richly flavoured wine with superb tannin, acid and fruit balance. Intense, wild forest flowers and integrated oak and spice contribute to its impressive palate structure and length.

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

