



VINHA MARIA TERESA 2009

Grape Variety Mixed plantings (up to 36 different grape varieties-old vines)	Ageing in wood 20 months in new 225 litres barrels. 85 French oak, 25 American oak
Age of vines 95 years old	Bottling June of 2011
Vineyards Old Vines Terraces	
Soil Terroir and Vineyard exposure Schist / East	Winemakers Dominic Morris and Manuel Lobo
Appellation Douro	Analysis Total Acidity: 5,6 gr/L • pH: 3,61 • Res. Sugar: 2,1 gr/l
Year 2009	Tasting: Colour: Intense, vibrant violet colour Aroma: Great deepness, complex and elegant aromatics. Aromas of wild forest flowers (“Esteva”), fresh spice, red forest Douro fruits. Great complexity. Palate: Impressive and powerful upfront, developing to a full bodied richly flavoured wine with superb texture. Very elegant tannin, acid and fruit balance. Intense, wild forest flowers and integrated oak and spice contribute to its impressive palate structure and length.
VINIFICATION TECHNIQUES: Grapes from Maria T eresa vineyard are hand picked , transported to the winery in small plastic 25 kg crates, a nd submit to a ver y 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.	
Alcohol, vol % 15,0%	For more information, please contact: crasto@quintadocrasto.pt

