



RESERVA OLD VINES 2007

Grape Variety

Old Vines (among 25 to 30 different grape varieties)

Age of vines

> 70 years

Vineyards

Old vines

Soil Terroir / Vineyard exposure

Schist / East-South

Apellation

Douro

Year

2007

Alcohol, vol %

14,5%

Vinification Techniques

Grapes are hand picked and transported to the winery in small plastic crates. Prior to destemming they are put on a conveyor belt in order to carefully select the best quality fruit for the fermentation. The fermentation is carried out in open plunging tanks along with a number of specially designed fermentation vessels which enhance the mouth feel of the wine. Near completion of primary fermentation the skins are pressed with a basket press in order to extract soft tannins from the skins with all pressing combined with the free run.

Ageing in wood

16 months in 225 litres barrels. 85% French oak and 15% American oak.

Bottling

April of 2009 • 111.617 bottles (0,75 Litres)
• 8.160 bottles (0,375 Litres)
• 1.485 bottles (1,5 Litres)

Winemakers

Dominic Morris and Manuel Lobo

Analysis

Total Acidity: 5,08 gr/L • pH:3,68 • Res. Sugar: 2,3 gr/L

Tasting

Colour: Brick Red.

Aroma: Intense and lifted complex aromas of spices ,cedar and vanilla combine with fresh dark wild berries and ripe blood plums.

Palate: Elegant attack, developing to a rich full and round palate of great balance. Displaying rich Douro berry fruit characters with integrated oak tannins with a great length of finish.

For more information, please contact: crasto@quintadocrasto.pt

