



RESERVA OLD VINES 2008

Grape Variety

Old Vines (among 25 to 30 different grape varieties).

Age of vines

> 70 years

Vineyards

Old vines

Soil Terroir and Vineyard exposure

Schist / East -South

Appellation

Douro

Year

2008

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.

Alcohol, vol %

14,0%

Ageing in wood

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

Bottling

April of 2009.

- 105.000 Bottles (0,75 L).
- 8.160 Bottles (0,375 L).
- 1.485 Bottles (1,5 L)
- 120 Bottles (3,0 L)

Winemakers

Dominic Morris and Manuel Lobo

Analysis

Total Acidity: 5,18 gr/L • pH: 3,61 • Res. Sugar: 2,0 gr/l

Tasting:

Colour: Brick Red

Aroma: The 2008 Reserve has complex aromas of a mix of fresh dark wild red berries with very well integrated oak flavours of vanilla bean , fine grain cedar and cigar box

Palate: Rich and full, with intense dark berries, fine grain oak tannins with great length.

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

