



## QUINTA DO CRASTO

SINGLE QUINTA PORT AND DOURO WINES  
GOUVINHAS • 5060 SABROSA • PORTUGAL

**Country of Origin:** Portugal

**Region:** Douro Valley (north of Portugal)

**Classification (Appellation or equivalent):** Grade "A" vineyards D.O.C. Red Wine

**Grape variety/varieties:** 100% Tinta Roriz

**Average age of vines:** 18 years

**Vinification techniques:** Grapes are hand picked in small plastic crates. Manual pumping over with hand plunging in temperature controlled fermentation tanks. Bottled in April 2005 without fining or filtration.

**Winemakers:** Dominic Morris and Susana Esteban

*"Tinta Roriz has long been recognised as one of the premium grape variety in the Douro Valley for the production of high quality Port and table wines. Foot trodden in lagares (granite tanks) the wine was fermented in open stainless steel tanks before being run off into French and American oak barrels to complete the fermentation. The wine shows smoky characters with intense varietal fruit flavours of spice, pepper and berry aromas. The palate is richly textured with ripe concentrated fruit flavours, well integrated oak and firm structured tannins."*

**Ageing in wood:** 18 months

**Type of wood:** French oak (85 %) and American oak (15%)

**Size of wood barrels:** 225 to 300 liters

**Alcohol, vol %:** 14,10 % (14 % by vol on the label)

**Total production:** 5.400 bottles (75 cl. / 750 ml.)

**Awards:**

**92 points Wine Spectator** "Delicious for its refined plum, mineral and dark smoke flavors, nicely accented with spice and chocolate notes. Refined and structured, with a fresh acidity and creamy finish."

**94 points The International Wine Review (January 2006)** "Dark fruits and feral notes on the nose. On the palate it reveals very concentrated blackberry liquor flavours with soft sweet oak on the elegant finish."

**Gold Medal – Regional Red Single Varietal Over £ 10 Trophy – Decanter Awards**