



## QUINTA DO CRASTO – TINTA RORIZ 2009

### Grape Variety

100% Touriga Nacional

### Age of vines

29 years

### Vineyards

Terraces

### Soil Terroir and Vineyard exposure

Schist / East -South

### Appellation

Douro

### Year

2009

### VINIFICATION TECHNIQUES:

Grapes come from the best Tinta Roriz Blocks, are hand picked and transported to the winery in small 25 kg 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 French oak barrels.

### Bottling

June of 2011

### Winemakers

Dominic Morris and Manuel Lobo

### Analysis

Total Acidity: 5,2 gr/L • pH: 3,64 • Res. Sugar: 1,8 gr/l

### Tasting:

**Colour:** Violet

**Aroma:** Great complexity and elegance. Ripe dark wild Douro fruits, in perfect harmony with soft savoury notes. Excellent deepness.

**Palate:** Upfront with great harmony, developing to a very elegant and defined structure with velvet and persistent tannins. Fresh aromas of Douro red wild forest fruits, well combined with excellent floral and mineral sensations. Finishes with great freshness and length.

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

