



## QUINTA DO CRASTO – TOURIGA NACIONAL 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 Touriga Nacional 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 %

14,5%

### Ageing in wood

16 months in 225 litres French oak barrels.

### Bottling

June of 2011

### Winemakers

Dominic Morris and Manuel Lobo

### Analysis

Total Acidity: 5,6 gr/L • pH: 3,61 • Res. Sugar: 2,1 gr/l

### Tasting:

**Colour:** Vibrant dark violet

**Aroma:** Impressive aromatic expression. Fresh floral notes combined with ripe red fruits. Great harmony and intensity

**Palate:** Elegant upfront, developing to a rich full and round texture palate, with very elegant tannins, well combined with vibrant floral aromas. Finishes with great freshness and length. .

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

