



# QUINTA DO CRASTO

## *DOURO VINHA DA PONTE 2004*

### TECNICAL INFORMATION

**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:** mixed plantings (22 different grape varieties)

**Average age of vines:** 90 years

**Vinification techniques:** Grapes are hand picked in small plastic crates. Manual pumping over with hand plunging in temperature controlled open fermentation tanks. Bottled in May 2006 without fining or filtration.

**Winemakers:** Dominic Morris and Susana Esteban

*"Vinha da Ponte is made from a steeply inclined plot of mixed varietal plantings of over 90 year old vines. The combination of very low yields, excellent sun exposure and fruit of great intensity gave us the opportunity to create a unique wine of exceptional concentration. The grapes were hand picked by local workers and foot trodden in a single granite tank. The must was then transferred for fermentation into a small open vat which was hand-plunged at regular intervals. It has a full, richly textured palate, well balanced by a firm tannic structure, and a long persistent finish."*

**Ageing in wood:** 18 months      **Type of wood:** French oak

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

**Alcohol, vol %:** 14,70 % (14,5 % by vol on the label)

**Sugar contents g/l:** 3,3 g/dm<sup>3</sup>

**Acidity g/l (tartaric acid):** 5,64 g/dm<sup>3</sup>

**PH:** 3,75

**Total production:** 3.400 bottles (75 cl. / 750 ml.)

**Awards: 95 points Wine Spectator** *"Vibrant, lush and seductive, with a creamy core of boysenberry, dark cherry and cassis flavours. Mineral and smoke fill the long finish. Exquisite balance and a broad structure make this hard to resist. Like a dry Port. Drink now through 2014."* Kim Marcus.