



VINHA DA PONTE 2007

Grape Variety

Old Vines (mixed plantings)

Age of vines

>90 years old

Vineyards

Old vines

Soil Terroir / Vineyard exposure

Schist / East

Apellation

Douro

Year

2007

Alcohol, vol %

15,5%

Vinification Techniques

Grapes are hand picked, transported to the winery in small plastic craters, and submit to a very accurate quality selection before being crushed. Very smooth crushing by man feet in traditional "lagares". Alcoholic fermentation with mechanical robots, in open stainless steel tanks with temperature controlled.

Ageing in wood

20 months in 225 litres barrels. 100% French oak.

Bottling

19th June of 2009 • 3.493 bottles (0,75 Litres)
• 181 bottles (1,5 Litres)
• 30 bottles (3,0 Litres)

Winemakers

Dominic Morris and Manuel Lobo

Analysis

Total Acidity: 5,79 gr/L • pH: 3,63 • Res. Sugar: 2,7 gr/L

Tasting

Colour: Deep, impenetrable colour.

Aroma: Very intense, complex and elegant aromatics. Aromas of tarry spices (nutmeg, cinnamon, clove, dark chocolate and vanillin) and wild berry fruits. Everything in a perfect balance.

Palate: A power and elegant upfront. The rich, full bodied palate has intense rich berries and spice flavours elegantly integrated with fine grained dusty tannins. Fantastic structure and great length suggest serious aging potential. A very deep and well balanced wine.

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

