



VINTAGE PORT 2007

Grape Variety

Old Vines

Age of vines

> 60 years

Vineyards

Old vines

Soil Terroir / Vineyard exposure

Schist / East-South

Apellation

Porto

Year

2007

Alcohol, vol %

20,09%

Vinification Techniques

Grapes are hand picked in small plastic craters. 100 % foot trodden in traditional stone "lagares". Natural yeast. Basket press.

Fortified brandy is added to the must at 8° Baumé to stop the fermentation.

Ageing in wood

24 months in 9.000 litres barrels. 100% Portuguese oak.

Wine is bottled without any fining or filtration after two years in wood.

Bottling

August of 2009 • 2.533 bottles (0,75 Litres)

Winemakers

Manuel Lobo and Tomás Roquette

Analysis

Total Acidity: 4,73 gr/L • pH: 3,9 • Bé: 3,1 gr/L

Tasting

Colour: Black.

Aroma: Extraordinary intensity of very ripe and fresh fruit. Wild berries, figs and plums. Great elegance and deepness.

Palate: Rich upfront, with great volume and elegance. High concentration and very soft tannins with spectacular deepness. Finishes with a big explosion of fresh wild fruit. As a result this wine shows great complexity and structure, which means that has the necessary condiments for a correct ageing.

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

