



VINTAGE PORT 2008

Grape Variety

Old Vines

Age of vines

> 60 Years

Soil Terroir and Vineyard exposure

Schist

Appellation

Douro

Year

2008

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

Alcohol, vol %

19,70%

Ageing in wood

Two years in wood Port Casks

Bottling

- 8.466 Bottles (0,75 L)
- Bottled without any fining or filtration

Winemakers

Manuel Lobo and Tomás Roquette

Analysis

Total Acidity: 4,53 gr/L • pH: 3,86 • Baumé: 3,1 gr/L • R.S. 93,0 g /l

Tasting:

Colour: Black

Aroma: Lifted aromas of very ripe and fresh red forest fruits; wild berries ; figs and blueberry. Extraordinary complexity.

Palate: Very elegant and compact approach. Excellent volume, with very round and intense tannins that lead to a firm structure. Finishes very elegant with a aromatic explosion of wild berries fruit. The result is a complex, persistent and fresh wine, which can age in bottle for a long time.

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

