



VINTAGE PORT 2009

Grape Variety

Old Vines

Age of vines

> 60 Years

Soil Terroir and Vineyard exposure

Schist

Appellation

Douro

Year

2009

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 %

19,50%

Ageing in wood

Two years in wood Port Casks

Bottling

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

Winemakers

Manuel Lobo and Tomás Roquette

Analysis

Total Acidity: 4,00 gr/L • pH: 3,8 • Baumé: 3,3 gr/L • R.S. 97,2 g/l

Tasting

Colour: Black

Aroma: Great Intensity and complexity, displaying aromas of wild berries fruit, in perfect harmony with wild bush from the Douro, and smooth spicy characters.

Palate: Powerful approach. Excellent volume, with very round and structured tannins. The great aromatic expression and the fresh acidity develop to a elegant, persistent and pleasant finished, that shows a great ageing potential.

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

