

# 2008

# CRASTO SUPERIOR



**APELLATION**  
Douro

**VINEYARDS**

**SOIL**  
Schist

**VINEYARD EXPOSURE**  
East / North

**AGE OF VINES**  
Mixed plantings - new vines and old vines  
(average 20 years)

**ALCOHOL, VOL%**  
14,24%

**BOTTLING**  
May of 2010

**ANALYSIS**  
T. Acidity: 5,17 gr/L  
pH: 3,60  
Res.Sugar: 2,0 gr/L

**GRAPE VARIETY**  
Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão, and Old Vines.

**VINIFICATION**  
Grapes come from the **Douro Superior** Region from our **Quinta da Cabreira**.  
Are hand picked and transported to the winery in small plastic crates. Prior to destemming they are put on a conveyor belt in order to carefully select the best quality fruit for the fermentation. The fermentation is carried out in open plunging tanks along with a number of specially designed fermentation vessels which enhance the mouth feel of the wine. Near completion of primary fermentation the skins are pressed with a basket press in order to extract soft tannins from the skins with all pressing combined with the free run.

**AGEING**  
12 months in 225 litres French oak barrels.

**TASTING**  
**Colour:** Vibrant Violet.  
**Aroma:** Lifted aromas of fresh red forests fruits, very well integrated with elegant spice and vanilla oak characters.  
**Palate:** Excellent approach, with upfront fruits leading to a solid structure with fresh and very fine tannins. Great acidity developing to a pleasant, well balanced and persistent finished.

**WINEMAKERS**  
Dominic Morris and Manuel Lobo.

