# 2011 CRASTO SUPERIOR

APPELLATION Douro	<b>VINEYARDS</b> "Patamares" (terraces) and "vinha ao alto" (rows of vines planted up and down the slope)	<b>SOIL</b> Schist
<b>ASPECT</b> East / North	<b>AGE OF VINES</b> Vines of different ages	<b>ALCOHOL, ABV</b> 14.75%
<b>BOTTLING</b> February of 2013	<b>ANALYSIS</b> T. Acidity: 4.8 gr/L pH: 3.63 Res. Sugar: 2.0 gr/L	

#### **GRAPE VARIETIES**

Touriga Nacional, Touriga Franca, Tinta Roriz, Souzão and old vines.

### WINEMAKING

The grapes, coming from our property **Quinta da Cabreira** in the **Douro Superior** sub-region, were taken to the winery in plastic boxes and rigorously inspected on a sorting table on arrival. The grapes were then completely destemmed and slightly crushed. After this, the must was transferred to temperature-controlled stainless steel vats.

### AGEING

OUINTA DO CRASTO

CRASTO

DOURO D.O.C.

Calured in oak

renor

12 months in French oak barrels.

## TASTING

Colour: Deep violet.

**Nose**: Very expressive and intense aromas, with fresh berry fruit in perfect harmony with elegant gum cistus notes and soft spices. **Palate**: Fresh, evolving into a serious wine, with great volume, solid structure and round and firm tannins. Lingering finish with pleasant berry fruit sensations and well-integrated fresh spices.

### WINEMAKERS

Manuel Lobo.

