

# 2008

# CRASTO WHITE WINE



## APPELLATION

Douro

## VINEYARDS

terraces and rows of vines planted up and down the slope

## SOIL

Schist

## ASPECT

East/ South

## AGE OF VINES

+20 years old

## ALCOHOL, ABV

12,5%

## BOTTLING

February of 2009

## ANALYSIS

T. Acidity: 6.1 gr/L  
pH: 3.18  
Res.Sugar: 3.5 gr/L

## GRAPE VARIETIES

Gouveio, Roupeiro and Rabigato.

## VINIFICATION

The grapes, chosen from selected plots, are hand-picked and taken to the winery in 25 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes are then destemmed and lightly pressed. After this, the must is transferred to stainless steel tanks where it remains for 48 hours at 8°C for decanting. The alcoholic fermentation takes place in temperature-controlled stainless steel tanks at 15°C for 45 days. The wine is stabilised and lightly filtered prior to bottling.

## AGEING

Stainless steel vats.

## TASTING

**Colour:** Vibrant citric colour.

**Nose:** Intense aromas of fresh citrus fruit, well integrated with mineral notes, resulting in a complex and deep "bouquet".

**Palate:** Very fresh attack. The medium and well balanced palate is rich in mineral flavours and a very fresh acidity. The result is a very fresh, crisp and pleasant wine.

## WINEMAKERS

Dominic Morris and Manuel Lobo.

