

2010

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

12,0%

BOTTLING

February of 2011

ANALYSIS

T. Acidity: 4.95 gr/L

pH: 3.34

Res.Sugar: 3.3 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: Great freshness of vibrant aromas of tropical and citric fruit. Deep and Complex

Palate: Fresh approach, developing to a richly flavoured rounded palate, with great mineral sensations, tropical fruits and vibrant acidity. Vibrant, fresh and lingering finish.

WINEMAKERS

Dominic Morris and Manuel Lobo.

