

# 2013

# CRASTO WHITE WINE



## APPELLATION

Douro

## VINEYARDS

"Patamares" (terraces) and "vinha ao alto" (rows of vines planted up and down the slope)

## SOIL

Schist and granite

## ASPECT

East/ South

## AGE OF VINES

> 20 years old

## ALCOHOL, ABV

12.0%

## BOTTLING

March of 2014

## ANALYSIS

T. Acidity: 5.4 gr/L

pH: 3.27

Res. Sugar: 3.5 gr/L

## GRAPE VARIETIES

Gouveio, Viosinho and Rabigato.

## VINIFICATION

The grapes, chosen from selected plots, were taken to the winery in 25 kg plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes were then destemmed and pressed. After this, the must was transferred to stainless steel vats where it remained for 48 hours at 8°C for decanting. The alcoholic fermentation took place in temperature-controlled stainless steel vats at 14°C for 45 days.

## AGEING

Stainless steel vats.

## TASTING

**Colour:** Citrus colour.

**Nose:** Superb intensity on the nose, with citrus notes of lime and grapefruit, elegant aromas of orange and fresh, lively minerality.

**Palate:** Appealing on the palate, elegant and balanced, with crispy acidity, great freshness and minerality. Vibrant and lingering finish.

## WINEMAKERS

Manuel Lobo.

