

2014

FLOR DE CRASTO – RED WINE



APPELLATION
Douro

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

SOIL
Schist

ASPECT
East / South

AGE OF VINES
10 – 14 years old

ALCOHOL, AVB
13,5%

BOTTLING
October 2015

ANALYSIS
Total Acidity: 4.8 gr/L
pH: 3.67
Residual Sugar: 1.8 gr/L

GRAPE VARIETIES
Tinta Roriz, Touriga Franca and Touriga Nacional.

WINEMAKING
Grapes were taken to the winery in 22 kg boxes. After a rigorous selection, stalks were removed and grapes were crushed and transferred to stainless steel vats. The alcoholic fermentation took place at controlled temperature for 7 days.

AGEING
In stainless steel vats.

TASTING
Colour: Bright purple.
Nose: Very expressive on the nose, showing fresh wild berry fruit nicely combined with delicate floral notes.
Palate: Elegant beginning that leads to a medium-bodied wine, with a polished structure of fine tannins and fresh wild berry fruit flavours. A wine with a charming, medium length finish.

WINEMAKER
Manuel Lobo.

