

# 2015

# CRASTO RED 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

13,5 %

## BOTTLING

October 2016

## ANALYSIS

Total Acidity: 4.8 gr/L

pH: 3.67

Residual Sugar: 2.3 gr/L

## GRAPE VARIETIES

Tinta Roriz, Touriga Franca, Touriga Nacional and Tinta Barroca

## WINEMAKING

The grapes, chosen from selected plots, were taken to the winery in 22 kg plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes were then destemmed and crushed and transferred into stainless steel tanks where they fermented. The alcoholic fermentation took place in temperature-controlled stainless steel vats for 5 to 7 days.

## AGEING

95% in stainless steel vats.

5% in oak barrels.

## TASTING

**Colour:** Deep purple.

**Nose:** Excellent aromas of wild berry fruit, of great freshness and intensity, well combined with delicate floral notes.

**Palate:** Elegant start to the palate that leads to an engaging, well-structured wine. Rich and fresh wild berry fruit notes complete the palate. A balanced wine, with good persistence.

## WINEMAKERS

Manuel Lobo.

