

2007

CRASTO SUPERIOR



APELLATION
Douro

VINEYARDS

SOIL
Schist

VINEYARD EXPOSURE
East / North

AGE OF VINES
Mixed plantings - new vines and old vines
(average 20 years)

ALCOHOL, VOL%
13,8%

BOTTLING
April of 2009

ANALYSIS
T. Acidity: 4,93 gr/L
pH: 3,55
Res.Sugar: 2,0 gr/l

GRAPE VARIETY
Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão, and Old Vines.

VINIFICATION
Grapes come from the **Douro Superior** Region from our **Quinta da Cabreira**.
Are hand picked and transported to the winery in small plastic crates. Prior to destemming they are put on a conveyor belt in order to carefully select the best quality fruit for the fermentation. The fermentation is carried out in open plunging tanks along with a number of specially designed fermentation vessels which enhance the mouth feel of the wine. Near completion of primary fermentation the skins are pressed with a basket press in order to extract soft tannins from the skins with all pressing combined with the free run.

AGEING
12 months in 225 litres French oak barrels.

TASTING
Colour: Dark Red.
Aroma: Lifted aromas of dark red forests fruits with well integrated cigar box and vanilla oak characters.
Palate: Excellent approach, with upfront fruits leading to fine grain tannins on the palate with excellent length and texture.

WINEMAKERS
Dominic Morris and Manuel Lobo.

