# **2010** CRASTO SUPERIOR



DOURO D.O.C.

Calured in oak

APPELLATION Douro	VINEYARDS  Terraces and rows of vines planted up and down the slope	<b>SOIL</b> Schist
ASPECT	AGE OF VINES	ALCOHOL, ABV
East / North	+10 years old	14.2%

**BOTTLING** 

February of 2012

**ANALYSIS** 

T. Acidity: 5.1 gr/L pH: 3.68 Res.Sugar: 1.7 gr/L

# **GRAPE VARIETIES**

Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão and old vines.

### WINEMAKING

The grapes, coming from our property Quinta da Cabreira in the Upper Douro, are taken to the winery in plastic boxes and inspected on a sorting table on arrival. The grapes are then completely destemmed and slightly crushed. After this, the must is transferred to stainless steel tanks and fermentation takes place in temperature-controlled stainless steel tanks.

## **AGEING**

12 months in 225 litres French oak barrels.

# **TASTING**

Colour: Dark violet.

Nose: Lifted aromas of wild berry fruit in perfect harmony with soft spice hints.

Palate: Fresh approach, with upfront wild berries fruit, developing to a very compact and elegant structure with fresh and velvet tannins. Finishes fresh, elegant, and persistent

# WINEMAKERS

Dominic Morris and Manuel Loho.

