

2007

CRASTO WHITE 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

May of 2008

ANALYSIS

T. Acidity: 6.8 gr/L

pH: 3.21

Res.Sugar: 3.5 gr/L

GRAPE VARIETIES

Gouveio, Roupeiro, Cercial and Rabigato.

VINIFICATION

The grapes, chosen from selected plots, are hand-picked and taken to the winery in 25 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes are then destemmed and lightly pressed. After this, the must is transferred to stainless steel tanks where it remains for 48 hours at 8°C for decanting. The alcoholic fermentation takes place in temperature-controlled stainless steel tanks at 15°C for 45 days. The wine is stabilised and lightly filtered prior to bottling.

TASTING

Colour: Vibrant citric colour.

Nose: Intense aromas of fresh citrus fruit and wild asparagus, well integrated with mineral notes, resulting in a complex and deep "bouquet".

Palate: Very fresh attack. The medium and well balanced palate is rich in mineral flavours and a very fresh acidity. The result is a very fresh, crisp and pleasant wine.

WINEMAKERS

Dominic Morris and Manuel Lobo.

