

2014

CRASTO WHITE WINE



APPELLATION

Douro

VINEYARDS

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

SOIL

Schist and granite

ASPECT

East/ South

AGE OF VINES

> 20 years old

ALCOHOL, ABV

12.0%

BOTTLING

April 2015

ANALYSIS

Total Acidity: 5.5 gr/L

pH: 3.22

Residual Sugar: 2.4 gr/L

GRAPE VARIETIES

Gouveio, Viosinho and Rabigato.

VINIFICATION

The grapes, chosen from selected plots, were taken to the winery in 25 kg plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes were then destemmed and pressed. The must was transferred to stainless steel tanks where it remained for 48 hours at 8°C for decanting. The alcoholic fermentation took place in temperature-controlled stainless steel tanks at 14°C for 45 days.

AGEING

In stainless steel vats.

TASTING

Colour: Pale lemon colour.

Nose: Excellent intensity on the nose, with fresh citrus notes of lime, grapefruit and passion fruit, elegant aromas of orange blossom and a well-integrated minerality.

Palate: Mouth coating on the palate, with excellent volume, backbone and acidity. The palate also shows fresh notes and deep minerality. The finish is vibrant, fresh and lingering.

WINEMAKERS

Manuel Lobo.

