

# 2016

# CRASTO WHITE WINE



## APPELLATION

Douro

## VINEYARDS

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

## SOIL

Granite

## ASPECT

North

## AGE OF VINES

> 20 years old

## ALCOHOL, ABV

12.0%

## BOTTLING

February 2017

## ANALYSIS

Total Acidity: 5.5 gr/L

pH: 3.29

Residual Sugar: 3.0 gr/L

## GRAPE VARIETIES

Gouveio, Viosinho and Rabigato

## 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 pressed. The juice 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 30 days.

## AGEING

In stainless steel vats.

## TASTING

**Colour:** Pale lemon colour.

**Nose:** Excellent intensity on the nose, with fresh citrus notes of lime and grapefruit, wrapped with elegant aromas of orange blossom and a vibrant minerality.

**Palate:** Appealing start, leading to a wine with great volume, backbone and acidity. Everything is well-balanced with fresh and mineral notes. This is an attractive wine, with a vibrant, fresh and lingering finish.

## WINEMAKER

Manuel Lobo.

