2008 FLOR DE CRASTO



APELLATION	VINEYARDS	SOIL
Douro	Terraces and vertical vines	Schist
VINEYARD EXPOSURE East / South	AGE OF VINES 8 a 10 years	ALCOHOL, VOL% 13%

BOTTLING ANALYSIS August of 2009 T. Acidity: 4,95 gr/L

pH: 3,67 Res.Sugar: 1,8 gr/L

GRAPE VARIETY

Tinta Roriz, Touriga Franca and Touriga Nacional.

VINIFICATION

Grapes are hand picked in small plastic craters.

Alcoholic fermentation during 7 days in stainless still tanks with temperature control.

AGEING

Stainless steel vats.

TASTING

Colour: Bright plum red colour.

Aroma: Lifted aromas of very fresh wild berries, complimented by elegant flour notes.

Palate: A very fresh and elegant upfront, well balanced with medium bodied palate displaying elegant fresh berry fruit, savoury flavors and soft tannins.

WINEMAKERS

Dominic Morris e Manuel Lobo.

