

2014

FLOR DE CRASTO – WHITE WINE



APELLATION

Douro

VINEYARDS

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

SOIL

Schist

VINEYARD EXPOSURE

AGE OF VINES

> 20 years old

ALCOHOL, ABV

12,5%

BOTTLING

February 2015

ANALYSIS

Total Acidity: 5.7 gr/L

pH: 3.23

Residual Sugar: 3.2 gr/L

GRAPE VARIETIES

Rabigato, Códega do Larinho and Viosinho.

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: Bright lemon colour.

Aroma: Excellent intensity on the nose, with fresh citrus aromas, elegant floral notes and a fresh minerality.

Palate: Attractive beginning that leads to a well-balanced wine, with medium volume and structure and fresh mineral hints. Engaging, vibrant and medium length finish.

WINEMAKERS

Manuel Lobo.

