

2012

TINTA RORIZ



APPELLATION
Douro

VINEYARDS
Terraces

SOIL
Schist

ASPECT
East / South

AGE OF VINES
32 years old

ALCOHOL, ABV
14,5 %

BOTTLING
August of 2014

ANALYSIS
Total Acidity: 5.2 gr/L
pH: 3.68
Residual Sugar: 2.0 gr/L

GRAPE VARIETY
Tinta Roriz.

WINEMAKING

The grapes, coming from the best Tinta Roriz plot of Quinta do Crasto, were taken to the winery in 22 kg plastic boxes and rigorously inspected on arrival. The grapes were first foot trodden in a traditional stone tank ("lagar") and after this, they were transferred into an open stainless steel tank where the cap was pressed down with robotic pistons. Fermentation took place for 10 days under strict controlled temperature environment. Once the alcoholic fermentation was completed, the grape were gently pressed using hydraulic presses.

AGEING
16 months in new French oak barrels (225 litres).

TASTING

Colour: Deep ruby.

Nose: Attractive aromas, expressive and intense on the nose, showing fresh notes of gum cistus and berry fruit.

Palate: Elegant beginning that leads to a serious wine, with a solid backbone of finely-textured tannins combined with fresh flavours of gum cistus and berry fruit. Engaging and lingering finish.

A charming, food-friendly wine that will evolve in the bottle for many years.

WINEMAKERS
Manuel Lobo.

