

Vinha Da Ponte 2012

QUINTA DO CRASTO, DOURO, PORTUGAL



HARVEST & VINTAGE NOTES

The grapes, coming from Vinha da Ponte, a plot of Quinta do Crasto's vineyard, were taken to the winery in 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 with robotic pistons. Fermentation took place for 7 days under strict controlled temperature environment.

AGING

20 months in new French oak barrels (225 litres).

TASTING

Color: Opaque, with deep purple hints.

Nose: Complex and intense on the nose, showing fresh berry fruit aromas, elegant floral notes and hints of fresh spice.

Palate: Engaging and elegant beginning that leads to a voluminous and powerful wine, which combines round, finely-textured tannins with notes of fresh berry fruit. The finish is lingering and balanced. A charming, distinctive wine that will evolve in the bottle for many years.



QUINTA DO CRASTO

WINEMAKERS: Dominic Morris,
Manuel Lobo, Tomás Roquette

GRAPES: Old vines
(several grape varieties)

ALCOHOL: 14.5%

RESIDUAL SUGAR: 1.8 g/L

PH: 3.5

TOTAL ACIDITY: 5.3 g/L



Wine Spectator

Kim Marcus, Wine Spectator Online, 2015

