

Flor de Crasto 2014

QUINTA DO CRASTO, DOURO, PORTUGAL



HARVEST & VINTAGE NOTES

Grapes were taken to the winery in 22 kg boxes. After a rigorous selection, stalks were removed and grapes were crushed and transferred to stainless steel vats. The alcoholic fermentation took place at controlled temperature for 7 days.

Soils: Schist

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

Age of Vines: 10 - 14 years old

Aging: Stainless steel vats

Winemaker: Manuel Lobo

TASTING

Color: bright purple

Nose: Very expressive on the nose, showing fresh wild berry fruit nicely combined with delicate floral notes.

Palate: Elegant beginning that leads to a medium-bodied wine, with a polished structure of fine tannins and fresh wild berry fruit flavours. A wine with a charming, medium length finish.



QUINTA DO CRASTO

WINEMAKERS: Dominic Morris,
Manuel Lobo, Tomás Roquette

GRAPES: Tinta Roriz, Touriga Franca
and Touriga Nacional

ALCOHOL: 13.5%

RESIDUAL SUGAR: 1.8 g/L

PH: 3.67

TOTAL ACIDITY: 4.8 g/L

ANNUAL PRODUCTION:
12,300 cases x 12/750 ml

