

# Flor de Crasto 2015

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

**Bottling:** September, 2016

### TASTING

**Color:** bright purple

**Nose:** Intense on the nose, displaying wild berry fruit aromas and delicate floral notes.

**Palate:** Elegant start that leads to a medium-bodied wine, with a polished structure made of smooth tannins. This is an engaging wine with an elegant finish.



# QUINTA DO CRASTO

**WINEMAKERS:** Manuel Lobo

**GRAPES:** Tinta Roriz, Touriga Franca and Touriga Nacional

**ALCOHOL:** 13.5%

**RESIDUAL SUGAR:** 1.6 g/L

**PH:** 3.67

**TOTAL ACIDITY:** 4.7 g/L

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

