



CRASTO WHITE - 2007



Grape Variety Gouveio, Roupeiro , Cercial and Rabigato

Age of vines > 20 years

Vineyard exposure East/ South

Soil Terroir Schist

Appellation Douro

Year 2007

Vinification Techniques: Careful selection of the best grapes. Hand picked in small plastic crates (25 Kg). 100% destemmed, and lightly pressed, followed by a period of 48 hours, in a stainless steel tank at 8° C of temperature. The juice is racked and the alcoholic fermentation (45 days) takes place in a temperature controlled (15°C) stainless steel vat. → Stabilisation→ Light Filtering

Bottling: May of 2008. 25.000 bottles (0, 75 Litres).

Tasting: **Colour:** Vibrant citric colour.
Aroma: Intense aromas of fresh citrus fruit and wild asparagus, well integrated with mineral notes, resulting in a complex and deep “bouquet”.
Palate: Very fresh attack. The medium and well balanced palate is rich in mineral flavours and a very fresh acidity. The result is a very fresh, crisp and pleasant wine.

Winemakers: Dominic Morris and Manuel Lobo

Analysis Alc.vol %:12,5 T. Acidity : 6,8 gr/L pH:3.21 Res.Sugar: 3,5 gr/L