



## CRASTO - 2007



*Grape Variety* Tinta Roriz, Tinta Barroca  
Touriga Franca, Touriga Nacional

*Age of vines* > 20 years

*Vineyard exposure* East/ South

*Soil Terroir* Schist

*Appellation* Douro

*Year* 2007

*Alcohol, vol %:* 13.5%

*Vinification Techniques:* Grapes are hand picked into 25 kg plastic crates and undergo careful selection prior to destemming. Fermentation is carried out in specially designed temperature controlled fermentation tanks for 5 to 7 days. Varieties are co-fermented which improves the integration of the different varieties used in this blend.

*Bottling:* June of 2008. 450.000 bottles (0, 75 Litres).

*Tasting:* **Colour:** Vibrant and fresh with purple hues

**Aroma:** Intense aromas of fruits of the forest of blackberries and raspberries.

**Palate:** A medium bodied palate which is rich in wild berry characters. The wine finishes with great length, balance and texture.

*Winemakers:* Dominic Morris and Manuel Lobo