QUINTA DO CRASTO

RESERVA Old Vines - 2006

Grape Variety	Old Vines - mixed plantings (among 25 to 30 different grape varieties).
Age of vines	>70 years
Vineyard exposure	East/ South
Soil Terroir	Schist
Appellation	Douro
Year	2006
Alcohol, vol %:	14,5%

Vinification Techniques

Grapes are hand picked and transported to the winery in small plastic crates. Before destemming they are put on a conveyor belt in order to carefully select the best quality fruit for the fermentation. The fermentation is carried out in open plunging tanks along with a number of specially designed fermentation vessels which enhance the mouth feel of the wine. Near completion of primary fermentation the skins are pressed with a basket press in order to extract soft tannins from the skins with all pressing combined with the free run.

Ageing in wood:

18 months in 225 litres barrels. 85% French oak and 15% American oak.

Bottling:

April 2008.	77.420	Bottles (0,75 L).
	6.750	Bottles (0,375 L).
	1.665	Bottles (1,5 L).

Tasting:

Colour:. Brick Red
Aroma: Intense and lifted oak aromas of cigar box, tobacco leaf, spices, cedar and vanilla combine with fresh dark berries and ripe blood plums .
Palate: A rich full and round palate of great balance. Displaying rich Douro berry fruit characters with integrated oak tannins with a great length of finish

Winemakers:

Dominic Morris and Manuel Lobo