

2014

VINHA DA PONTE



APELLATION

Douro

VINEYARDS

"Socalcos" (terraces supported by stone walls)

SOIL

Schist

VINEYARD EXPOSURE

East

AGE OF VINES

99 years old

ALCOHOL, VOL%

14,5 %

BOTTLING

October 2016

ANALYSIS

Total Acidity: 5.5 gr/L

pH: 3.51

Residual Sugar: 1.8 gr/L

GRAPE VARIETY

Old vines (several grape varieties).

WINEMAKING

The grapes, coming from Vinha da Ponte, a plot of Quinta do Crasto's vineyard, were taken to the winery in plastic boxes and rigorously inspected on arrival. The grapes were first foot trodden in a traditional stone tank ("lagar") and after this, they were transferred into an open stainless steel tank with robotic pistons. Fermentation took place for 7 days under strict controlled temperature environment.

AGEING

20 months in new French oak barrels (225 litres).

TASTING

Colour: Opaque, with deep purple hints.

Aroma: Intense on the nose, displaying fresh wild berry fruit aromas and elegant notes of fine spices. The nose is seductive, engaging and complex.

Palate: Elegant start, leading to a voluptuous wine with a tight-knit structure. The fresh and finely-textured tannins are well-integrated with retronasal notes of wild berry fruit. This is a harmonious wine, with a perfectly balanced and lingering finish.

WINEMAKERS

Manuel Lobo.

