

2014

TINTA RORIZ



APELLATION
Douro

VINEYARDS
Terraces

SOIL
Schist

ASPECT
East / South

AGE OF VINES
34 years old

ALCOHOL, ABV
14,5 %

BOTTLING
October 2016

ANALYSIS
Total Acidity: 4,7 gr/L
pH: 3.7
Residual Sugar: 1.8 gr/L

GRAPE VARIETY
Tinta Roriz.

WINEMAKING

The grapes, coming from the best Tinta Roriz plot of Quinta do Crasto, were taken to the winery in 22 kg 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 where the cap was pressed down with robotic pistons. Fermentation took place for 10 days under strict controlled temperature environment. Once the alcoholic fermentation was completed, the grape were gently pressed using hydraulic presses.

AGEING

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

TASTING

Colour: Opaque, deep purple.

Nose: Intense on the nose, showing ripe red fruit aromas and fresh notes of gum cistus reminiscent of menthol. The nose is packed with complex and engaging aromas.

Palate: Powerful start that leads to a voluptuous wine, with massive yet elegant tannins. Everything is lovely combined with retronasal aromas of red fruit. This is a seductive, food-friendly wine, with a balanced and lingering finish.

WINEMAKERS

Manuel Lobo.

