



QUINTA DO CRASTO RESERVA OLD VINES 2011



Area: Douro

Old Vines (25 to 30 different grapes varieties).

Alcohol Level: 14.50%

Available sizes: 375ml and 750ml

ADDITIONAL INFORMATION

Aging: About 18 months in French oak barrels (85%) and American oak barrels (15%).

TASTING NOTES

Impressive, complex and concentrate on the nose, with berry fruit aromas and delicate hints of spice, cocoa and gum cistus.

Powerful beginning that leads to a wine of great elegance and volume. Fine-textured tannins are perfectly integrated with fresh berry fruit flavours. Long and lingering finish, with a pleasant freshness. Great ageing potential.

FOOD PAIRING

Red meat, game, mature cheese.

PRESS & AWARDS

Robert Parker: 94 Points

POINTS OF DISTINCTION

As the name suggests, this wine is made from old vines with an average age of 70 years, including as many as 30 different grape varieties.