



QUINTA DO CRASTO

Single Quinta Port and Douro Wines

CRASTO RED 2016

Appellation

Douro

Viticultural Year

Adverse weather conditions made 2016 a complex year. The winter saw generous levels of rainfall, far above the average for the last thirty years. It was also warmer than usual through the end of January. The rain continued into early spring, but it was accompanied by a considerable fall in temperatures that slowed the growth of the vines. July and August were extremely hot and dry. The rainy winter had provided abundant water reserves that yielded lush vines with excellent canopies. The grapes were ripening well, if slowly. Quinta do Crasto saw 18mm of rain on 24 and 25 August, which was of great benefit to the vines. This, together with a fall in temperatures in early September, gave rise to the perfect ripening of the grapes. The white grape harvest began on 2 September and the first red wine grapes began coming into the winery on 5 September. The good weather continued throughout the harvest, enhancing maturation and this allowed us to pinpoint the exact moment to pick each particular vineyard or variety. As a result, the whites, reds and Ports this year had excellent colour, strong aromas and serious structure, as well as being elegant and well-balanced. The complexity of this harvest meant the viticultural team and winemaking team had to spend considerable time in the vineyards so as to make the most important decisions that would lead to great wines.

Grape Varieties

Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca

Winemaking

Grapes are taken to the winery in 22 kg boxes. After a rigorous selection, the stalks are removed and the grapes are crushed and transferred to stainless steel vats. The alcoholic fermentation takes place at controlled temperature for 7 days.

Ageing

95% in temperature-controlled stainless steel vats; 5% in 225-litre French oak barrels for 6 months.

Tasting Note

Dark ruby in colour, with excellent aroma expressiveness, showing notes of fresh red fruit and elegant floral notes reminiscent of violets. Seductive on the palate, evolving into a balanced wine of great volume and a solid structure. The tannins are polished and well-integrated with retronasal sensations of red fruit. Attractive and fresh wine, with a lovely, lingering finish.



Technical information

Age of Vines

More than 20 years old

Aspect, Soil and Altitude

East - South - West - North
120-450 metres

Alcohol, ABV

13%

Analysis

Total Acidity: 5,0 gr/L
pH: 3,64
Residual Sugar: 1,8 gr/L

Winemaking

Manuel Lobo

Serving temperature

16-18°

Landscaping

Vinha ao alto
(rows of vines planted up and down the slope) and patamares (terraces) with one and two rows of vines

Bottling

February 2018