



FLOR DE CRASTO RED 2018

Appellation

Douro

Viticultural Year

After the hot and dry year of 2017, the winter of 2018 brought little relief in terms of precipitation. In fact, there was hardly any rain at all from October 2017 until February 2018. Then, the first rains began late in the month and continued in abundance until mid-June.

The spring was wet and mild in temperature, which led to considerable problems with mildew between flowering and fruit set. This was an unusual problem for most Douro Valley grape growers. We had to ready to act at precisely the right moment, as there was no margin of error in controlling for vineyard health.

At the end of July came the veraison, and the grapes began to ripen. August was hot and dry. Thankfully, the spring rains had left soil water reserves that allowed the vines to do their job and produce an excellent canopy. Outstanding grape ripeness was the result. Cold nights and hot, dry September days allowed late-ripening grape varieties such as Touriga Franca to reach excellent levels of ripeness.

The 2018 harvest began with the arrival of the first white grapes from Quinta do Crasto on August 29, and we wrapped up on October 14 with the last grapes from the highest altitude vineyards.

On balance, 2018 brought exceptional balance and freshness to our white wines; our reds turned out concentrated, with outstanding structure and freshness, and clearly defined aromas. The Port wines show excellent ageing potential.

Grape Varieties

Tinta Roriz, Touriga Franca and Touriga Nacional

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

In temperature-controlled stainless steel vats.

Tasting Note

Deep ruby in colour. The nose shows pleasant floral notes, well integrated with fresh aromas of red fruit. Elegant on the palate, evolving into a wine of good volume that offers a fine texture and polished tannins. This is a seductive wine that finishes with great balance and freshness.



Technical Information

Age of Vines 10 to 15 years old	Aspect, Soil and Altitude East - South - West - North 120-450m	Alcohol, ABV 14%	Analysis Total Acidity: 5,1 gr/L pH: 3,69 Residual Sugar: 1,8 gr/L	Winemaker Manuel Lobo
Serving Temperatura 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 July 2019		