



QUINTA DO CRASTO

Single Quinta Port and Douro Wines

QUINTA DO CRASTO TOURIGA NACIONAL 2015

Appellation

Douro

Viticultural Year

2015 was a dry but well-balanced year that was saved by the right amount of rainfall at exactly the right moment. July and August were mild, with hot days and cold nights, which had a positive influence on the ripening of the grapes. The white grape harvest began on 21 August and the first red wine grapes arrived in the winery from the Quinta da Cabreira in the Douro Superior on 29 August. Weather conditions throughout the harvest were favourable. Rain on 15 and 16 September favoured the final ripening of some of the grapes, namely that of the Touriga Nacional.

The white and red wines from this year show excellent aromatic distinctiveness and compact structures made up of high quality, rounded tannins. This is a year whose wines stand out for their generous fruit, natural freshness and extraordinary elegance.

Grape Varieties

100% Touriga Nacional

Winemaking

The grapes, coming from the best Touriga Nacional plot of Quinta do Crasto, are taken to the winery in 22 kg plastic boxes and rigorously inspected on arrival. The grapes are first foot trodden in a traditional stone tank (lagar) and after this, they are transferred into an open stainless steel tank where the cap is pressed down with robotic pistons. Fermentation takes place for 7 days under strict controlled temperature environment. Once the alcoholic fermentation is completed, the grape are gently pressed using hydraulic presses.

Ageing

In French oak barrels for about 18 months.

Tasting Note

Bright purple in colour, showing attractive aromas of fresh violets well integrated with notes of black cherry and fresh spices. Well-balanced on the palate, evolving into a wine with a solid structure and a fine texture made of velvety tannins. A stylish wine, with a fresh, captivating, lingering finish.



Technical information

Age of Vines

31 years old

Aspect, Soil and Altitude

East - South - North
300m

Alcohol, ABV

14,5%

Analysis

Total Acidity: 5,4 gr/L
pH: 3,6
Residual Sugar gr/L: 1,8 gr/L

Winemaking

Manuel Lobo

Serving temperature

16-18°

Landscaping

Patamares(terraces) with
two rows of vines

Bottling

October 2017