

# QUINTA DO CRASTO COLHEITA 2003 SINGLE HARVEST PORT

## **Appellation**

Porto / Port

### Viticultural Year

The 2003 viticultural year was characterised by a winter with good levels of rainfall and a dry spring. Temperatures were normal for the season, except at the end of July and beginning of August, when very high temperatures were registered, reaching 45° C during the day, with warm nights. These conditions yielded full-bodied wines, with tannins that give them a good aging potential.

#### **Grape Varieties**

Old Vines (several grape varieties)

## Winemaking

The grapes, coming from Old Vines, are taken to the winery in plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes with their stems are then slightly crushed and transferred to a traditional stone tank ('lagar') where they are foot trodden. After this, the grape spirit was added to stop the fermentation and fortify the wine

In Portuguese oak barrels of 550 litres for about 18 years. Bottled without fining or filtration; a light sediment may form in the bottle over time.

Bright amber in colour. Pronounced aroma intensity, showing notes reminiscent of honey, orange peel and delicate nuts. Excellent concentration, volume, and structure on the palate, with fine-textured tannins. This is a delightfully charming wine, with a complex and long lingering finish.



## **Technical information**

Age of Vines 60 years old

Portugal

Aspect, Soil and Altitude East - South; Schist

Bottling

Alcohol, ABV **Analytical Data** 

Total Acidity: 5,24 gr/L

Residual Sugar: 126 gr/L

Baumé - 4,5

Winemaker Manuel Lobo

Serving temperature 14-16°

Landscaping Socalcos

120-450 metres

June 2021

(terraces supported by stone walls)

20%

Quinta do Crasto - Gouvinhas 5060-063 Sabrosa

www.quintadocrasto.pt









Email: crasto@quintadocrasto.pt Tel.: +351 254 920 020

Fax: +351 254 920 788