



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO LBV PORTO 2016

Appellation

Porto

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 an 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 made this year had excellent colour, deep aromas and serious structure, as well as being elegant and well-balanced.

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 is added to stop the fermentation and fortify the wine.

Ageing

In large oak vats (9,000 litres) for about 4 years. Bottled without fining or filtration; a light sediment may form in the bottle over time.

Tasting Note

Deep purple in colour, the nose offers fresh notes of wild blackberry in perfect harmony with delicate hints of cocoa. Appealing on the palate, showing excellent structure composed of solid yet fine-textured tannins that are well integrated with fresh wild fruit. An enveloping wine with a balanced finish and good persistence. Because it has not been filtered, it meets all the conditions to evolve positively in the bottle.



Technical information

Age of Vines 60 years old	Aspect, Soil and Altitude East - South / Schist 120-450 metres	Alcohol, ABV 20%	Analytical Data Total Acidity: 3,8 gr/L pH: 3,85 Residual Sugar: 110 gr/L Baumé - 3,7	Winemaker Manuel Lobo
Serving temperature 14-16°	Landscaping <i>Socalcos</i> (terraces supported by stone walls)	Bottling February 2021		