

# QUINTA DO CRASTO VINHA MARIA TERESA 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**

Old Vines - mixed plantings, with more than 50 grape varieties already identified.

#### Winemaking

The grapes, coming from the vineyard plot Vinha Maria Teresa, are taken to the winery in 22 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes are then completely destemmed and trodden in a traditional lagar (stone trough). After this, the grape juice is transferred to temperature-controlled stainless steel tanks. Once the alcoholic fermentation is completed, the juice is gently pressed.

#### Ageing

About 20 months in new oak barrels (90% French oak; 10% American oak). The final wine is made from a selection of the finest barrels.

#### **Tasting Note**

Deep ruby in colour. The nose is impressive, showing lots of complexity and aromatic freshness, with wild berry fruit aromas, delicate spice, and elegant notes of gum cistus. The palate starts in an appealing way, evolving into a complex wine, with excellent volume and a solid structure made of fresh, fine-textured tannins. The finish is lovely, fresh and lingering. This is a unique wine that mirrors the distinctive personality and identity of a hundred-year-old vineyard planted in an exceptional, challenging terroir.

#### **Technical information**

Age of Vines More than 100 years

Serving temperature 16-18° 120-190 m Landscaping

East, Schist soil

Aspect, Soil and Altitude

Socalcos (terraces supported by stone walls) **B** ...**I** 

Alcohol, ABV

14,5%

Bottling December 2020 Analytical Data Total Acidity: 5,7 gr/L pH: 3,54 Residual Sugar: 1,8 gr/L Winemaker Manuel Lobo

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