



# QUINTA DO CRASTO

SINCE 1615

## CRASTO RED 2020

### Appellation

Douro

### Viticultural Year

2020 was an extremely demanding year, not only due to the global pandemic, but also the harsh weather conditions that were particularly hot and dry during the critical grape ripening period. This was the warmest winter since 2005, accompanied however, with high rainfall, especially in December, both at Quinta da Cabreira (Douro Superior) and Quinta do Crasto (Cima Corgo). March to June were also hot and rainy, leading to an early budburst, which occurred about ten days earlier than usual. This weather was particularly worrisome as it represented a risk of potential vine disease and required rigorous monitoring by the viticulture team to avoid potential infection. July and August were hot, but soil water was fortunately sufficient to ensure correct grape ripening. However, it was essential not to miss the optimal harvest time, so as to prevent grape dehydration. The harvest started on 17 August and ended on 25 September. The yield was a lower than average with smaller bunches and smaller berries with an excellent skin-to-pulp ratio, which were, thus, highly concentrated. This Covid-19 vintage benefitted from all the professionalism and dedication of the Quinta do Crasto team and yielded white wines with excellent balance, freshness and aromatic definition and very complete reds with highly expressive fruit, seductive texture, and great persistence.

### Grape Varieties

Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca

### 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


85% in temperature-controlled stainless steel vats; 15% in 225-litre French oak barrels for 6 months.

### Tasting Note

Ruby in colour. The nose shows expressive notes of red fruits in perfect harmony with light woody aromas and fine spice. The palate starts in an engaging way, evolving into a wine of excellent volume, made of velvet textured tannins. The finish is fresh, balanced and persistent.



### Technical information

<b>Age of Vines</b> More than 20 years old	<b>Aspect and Altitude</b> East - South - West - North 120-450 metres	<b>Alcohol, ABV</b> 14,5%	<b>Analytical Data</b> Total Acidity: 5,1 gr/L pH: 3,77 Residual Sugar: 1,7 gr/L	<b>Winemaker</b> Manuel Lobo
<b>Serving temperature</b> 16-18°	<b>Landscaping</b> <i>Vinha ao alto</i> (rows of vines planted up and down the slope) and <i>patamares</i> (terraces) with one and two rows of vines	<b>Bottling</b> November 2022		

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