



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO FINEST RESERVE PORTO

Appellation

Porto

Grape Varieties

Old Vines (several grape varieties)

Winemaking

The grapes 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, grape spirit is added to stop the fermentation and fortify the wine.

Ageing

12 to 4 years in large oak vats (9,000 litres).

Tasting Note

Vibrant ruby in colour, the nose presents lifted and complex aromas of red berry with balsamic hints. Very involving and charming, it is complex and balanced showing fine and round tannins. Very elegant finish, fresh and lingering.



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: 3,9 gr/L
pH: 3,81
Residual Sugar: 108 gr/L
Baumé - 3,9

Winemaker

Manuel Lobo

Serving temperature

14-16°

Landscaping

Socalcos
(terraces supported
by stone walls)

Bottling

February 2021



Quinta do Crasto - Gouvinhas
5060-063 Sabrosa
Portugal

www.quintadocrasto.pt



Email: crasto@quintadocrasto.pt
Tel.: +351 254 920 020
Fax: +351 254 920 788