



QUINTA DO CRASTO

SINCE 1615

CRASTO SUPERIOR RED 2017

Appellation

Douro

Viticultural Year

The 2017 harvest will go down in the as the earliest ever at Quinta do Crasto. An unusually warm and dry winter meant that the vines' growth cycle began earlier than normal. Low rainfall continued throughout the cycle leading to moderate water stress and the vines had to naturally adapt to these adverse weather conditions.

Harvest began on 8 August, with the first white grapes. This was an important decision since it allowed us the desired levels of freshness and natural acidity. On 18 August, we started picking the red grapes at the Quinta da Cabreira vineyard in the Douro Superior subregion. We are able to irrigate the grapes on this property and this was instrumental in keeping the vines working in a well-balanced fashion and enabled the berries to achieve perfect ripeness.

In late August, evening temperatures fell significantly, which helped finish off the ripening of the grapes. A period of warm days combined with cool nights yielded the perfect balance, so that the harvest of the first Quinta do Crasto red grapes could begin. Dry days in September ensured a smooth harvest.

The harvest wrapped up much earlier than normal, namely on 19 September. On balance, we can say that 2017 was a year of lower yields, with fewer bunches of smaller grapes, but that had excellent concentration and an optimal skin to pulp ratio. This was a challenging year for the viticulture and winemaking teams. We had to perfectly time the harvest to ensure maximum quality. 2017 will certainly go down in history as a year of exceptional wines.

Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz and Souzão

Winemaking

The grapes, coming from our property Quinta da Cabreira in the Douro Superior sub-region, are taken to the winery in plastic boxes and rigorously inspected on a sorting table on arrival. The grapes are then completely destemmed and slightly crushed. After this, the must is transferred to temperature-controlled stainless steel tanks.

Ageing

In French oak barrels for about 12 months.

Tasting Note

Deep purple in colour. The nose shows wild fruit aromas, fresh notes of woodland and fine spice. The palate starts off elegantly, evolving into a wine with excellent volume and solid structure, where we find silky tannins wrapped by wild fruit notes. Balanced and lingering finish. This is an engaging wine that reflects the unique identity of the Douro Superior.



Technical information

Age of Vines	Aspect, Soil and Altitude	Alcohol, ABV	Analytical Data	Winemaker
16 years old	East - North 130 - 450 metres	14%	Total Acidity: 5,2 gr/L pH: 3,62 Residual Sugar: 1,8 gr/L	Manuel Lobo
Serving temperature	Landscaping	Bottling		
16-18°	Vinha ao alto (rows of vines planted up and down the slope) and patamares (terraces) with one and two rows of vines	March 2020		