



QUINTA DO CRASTO

SINCE 1615

CRASTO SUPERIOR RED 2019

Appellation

Douro

Viticultural Year

After 2017 and 2018 yields significantly below the decade average, 2019 proved to be much more generous and more in line with what we are used to at Quinta do Crasto. However, it was still a challenging year, with a dry winter and spring depleting the vines' necessary soil water reserves.

We found, however, that in the months of June, July and August, the vines had well-balanced and healthy canopies, without great signs of water stress. We attributed this balance to the mild temperatures from May to late August — 5°C lower than the previous 5-year average at Quinta do Crasto. This contributed positively to a slow and well-balanced ripening of the grapes during July and August. Exceptional levels of ripeness resulted.

The 2019 harvest took place very calmly, with cold nights and hot, dry days that enabled picking at the ideal moment. The rain on 21 and 22 September was essential, as it helped to refine the ripening of later varieties, namely Touriga Franca.

The 2019 harvest began with the first white grapes from Quinta do Crasto arriving to the winery on 26 August and finished on 11 October when the berries from the highest altitude vineyards came in.

On balance, 2019 yielded highly expressive white wines, with excellent concentration and extraordinary freshness. Our red wines also reflect the equilibrium enjoyed during the vegetative cycle. They are highly complete wines, with vibrant aromas, excellent concentration, solid structure and, above all, they are well-balanced with excellent ageing potential.

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 violet colour. The nose offers aromas of wild berry fruits in perfect harmony with fresh hints of wood forest and fine spice. The palate starts in an elegant way, evolving into a wine of excellent volume and solid structure, with silky tannins wrapped up by wild berry fruit notes. The finish is balanced and long lingering. This is an appealing wine that shows the unique identity of the Douro Superior.



Technical information

Age of Vines

18 years old

Aspect, Soil and Altitude

East - North
130 - 450 metres

Alcohol, ABV

14%

Analytical Data

Total Acidity: 5,1 gr/L
pH: 3,66
Residual Sugar: 1,7 gr/L

Winemaker

Manuel Lobo

Serving temperature

16-18°

Landscaping

Vinha ao alto
(rows of vines planted up and down the slope) and patamares (terraces) with one and two rows of vines

Bottling

August 2022

