



QUINTA DO CRASTO

Single Quinta Port and Douro Wines

CRASTO SUPERIOR SYRAH 2015

Appellation

Douro

Viticultural Year

2015 was a dry but well-balanced year that was saved by the right amount of rainfall at exactly the right moment. July and August were mild, with hot days and cold nights, which had a positive influence on the ripening of the grapes. The white grape harvest began on 21 August and the first red wine grapes arrived in the winery from the Quinta da Cabreira in the Douro Superior on 29 August. Weather conditions throughout the harvest were favourable. Rain on 15 and 16 September favoured the final ripening of some of the grapes, namely that of the Touriga Nacional. The white and red wines from this year show excellent aromatic distinctiveness and compact structures made up of high quality, rounded tannins. This is a year whose wines stand out for their generous fruit, natural freshness and extraordinary elegance.

Grape Varieties

97% Syrah; 3% Viognier

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 16 months.

Tasting Note

Deep ruby in colour. On the nose the wine shows pleasant floral notes that are well integrated with aromas of ripe wild fruit and fine spice. Balanced on the palate, evolving into a wine with a serious backbone and a compact structure made of fine-textured tannins. The finish is elegant and lingering. Crasto Superior Syrah is a wine with an elegant profile, yet it shows the power of the wines produced in the Douro region and this will allow it to evolve positively in the bottle.



Technical information

Age of Vines

14 years old

Aspect, Soil and Altitude

East - North
130 - 450m

Alcohol, ABV

14,5%

Analysis

Total Acidity: 5,2 gr/L
pH: 3,56
Residual Sugar gr/L: 2,1 gr/L

Winemaking

Manuel Lobo

Serving temperature

16-18°

Landscaping

Patamares (terraces) with
one and two rows of vines

Bottling

October 2017