



QUINTA DO CRASTO

SINCE 1615

CRASTO SUPERIOR SYRAH 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

97% Syrah; 3% Viogner

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. An outstanding aroma expression surprises the nose with intense floral notes, aromas of ripe wild berry fruit, and fine spice. On the palate it starts in a harmonious way, evolving into a serious wine, with a compact structure made of finely textured tannins. The finish is elegant and persistent. Crasto Superior Syrah is a lovely wine that sports a fresh, elegant profile and a great ageing potential.



Technical Information

Age of Vines

16 years old

Aspect and Altitude

East - North
130-450 metres

Alcohol, ABV

14,5%

Analytical Data

Total Acidity: 5 gr/L
pH: 3,58
Residual Sugar: 1,9 gr/L

Winemaker

Manuel Lobo

Serving Temperature

16-18°

Landscaping

Patamares
(terraces)
with one and two rows of vines

Bottling

November 2019