QUINTA DO CRASTO LBV PORT 2014

Appellation
Porto / Port

Viticultural Year
2014 was a challenging year in the Douro, both for grape growing and winemaking. The viticultural year was characterized by a rigorous winter that delayed the start of the vines´ vegetative cycle. Mild temperatures during the spring and a long ripening period obliged us to wait for the correct level of ripeness of the grapes to begin the harvest. As a result, 2014 produced very interesting wines that stand out for their freshness and great bottle ageing potential.

Grape Varieties
Old Vines (several grape varieties)

Winemaking
The grapes, coming 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 where they are foot trodden. After this, the grape spirit is added to stop the fermentation and fortify the wine.

Ageing
In 9,000-litre oak barrels for about four years. Bottled without fining or filtration; a light sediment may form in the bottle over time.

Tasting Note
Dark purple in colour. The nose shows fresh notes of gum cistus, wild blackberries and delicate cocoa hints. Engaging on the palate, with fresh wild fruit flavours and an excellent structure made of firm, finely textured tannins. The finish is balanced and lingering. This wine was bottled with no filtration and this will allow it to evolve positively in the bottle.

Technical information

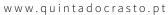| Age of Vines	Aspect, Soil and Altitude	Alcohol, ABV	Analytical Data	Winemaker
60 years old	East - South / Schist 120-450 metres	20%	Total Acidity: 4,72 gr/L pH: 3,71 Residual Sugar: 97 gr/L Baumé - 3,4	Manuel Lobo
Serving temperature 14-16°	**Landscaping** Socalcos (terraces supported by stone walls) and patamares (terraces) with two rows of vines	**Bottling** January 2019		