



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO RESERVA OLD VINES 2016

Appellation

Douro

Viticultural Year

Adverse weather conditions made 2016 a complex year. The winter saw generous levels of rainfall, far above the average for the last thirty years. It was also warmer than usual through the end of January. The rain continued into early spring, but it was accompanied by an considerable fall in temperatures that slowed the growth of the vines. July and August were extremely hot and dry. The rainy winter had provided abundant water reserves that yielded lush vines with excellent canopies. The grapes were ripening well, if slowly. Quinta do Crasto saw 18mm of rain on 24 and 25 August, which was of great benefit to the vines. This, together with a fall in temperatures in early September, gave rise to the perfect ripening of the grapes. The white grape harvest began on 2 September and the first red wine grapes began coming into the winery on 5 September. The good weather continued throughout the harvest, enhancing maturation and this allowed us to pinpoint the exact moment to pick each particular vineyard or variety. As a result, the whites, reds and Ports made this year had excellent colour, deep aromas and serious structure, as well as being elegant and well-balanced. The complexity of this harvest meant the viticultural and winemaking team had to spend considerable time in the vineyards so as to make the most important decisions that would lead to great wines.

Grape Varieties

Old vines (mixed plantings with 25 to 30 different grape varieties)

Winemaking

Following harvesting from the old vines, the grapes are brought to the winery in 22 kg plastic boxes where they undergo strict selection. After complete destemming and slight crushing, the juice is transferred to temperature-controlled stainless-steel tanks. Once the alcoholic fermentation is completed, the grape are gently pressed using hydraulic presses.

Ageing

About 18 months in French (85%) and American (15%) oak barrels.

Tasting Note

Deep ruby in colour. The nose is very expressive, revealing the unique characteristics of our old vines: complex aromas of fresh gum cistus and berry fruit well integrated with light cocoa hints. Elegant on the palate, evolving into a firm wine, with excellent volume and a compact structure made of fresh, velvety-textured tannins. This is a wine with a distinctive identity and a long lingering, balanced finish.



Technical information

Age of Vines

70 years old on average

Aspect, Soil and Altitude

East - South - West - North
120-450 m

Alcohol, ABV

14,5%

Analytical Data

Total Acidity: 5,4 gr/L
pH: 3,63
Residual Sugar: 2,0 gr/L

Winemaker

Manuel Lobo

Serving temperature

16-18°

Landscaping

Socalcos (terraces
supported by stone walls)

Bottling

September 2018