



# QUINTA DO CRASTO

SINCE 1615

## QUINTA DO CRASTO TOURIGA NACIONAL 2020

### Appellation

Douro

### Viticultural Year

2020 was an extremely demanding year, not only due to the global pandemic, but also the harsh weather conditions that were particularly hot and dry during the critical grape ripening period. This was the warmest winter since 2005, accompanied however, with high rainfall, especially in December, both at Quinta da Cabreira (Douro Superior) and Quinta do Crasto (Cima Corgo). March to June were also hot and rainy, leading to an early budburst, which occurred about ten days earlier than usual. This weather was particularly worrisome as it represented a risk of potential vine disease and required rigorous monitoring by the viticulture team to avoid potential infection. July and August were hot, but soil water was fortunately sufficient to ensure correct grape ripening. However, it was essential not to miss the optimal harvest time, so as to prevent grape dehydration. The harvest started on 17 August and ended on 25 September. The yield was a lower than average with smaller bunches and smaller berries with an excellent skin-to-pulp ratio, which were, thus, highly concentrated. This Covid-19 vintage benefitted from all the professionalism and dedication of the Quinta do Crasto team and yielded white wines with excellent balance, freshness and aromatic definition and very complete reds with highly expressive fruit, seductive texture, and great persistence.

### Grape Varieties

100% Touriga Nacional

### Winemaking

The grapes, coming from the best Touriga Nacional plots of Quinta do Crasto, are brought to the winery in 22 kg 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 juice is gently pressed.

### Ageing

18 Months in French oak barrels.

### Tasting Note

Deep, almost opaque in colour, with intense purple hints. The nose shows an extraordinary freshness and aroma intensity, with floral notes of violet and wild flowers standing out, balanced by aromas of wild berry fruit. The palate is seductive, with a solid structure made of silky, fresh, well-integrated tannins. This is an appealing wine with a long, fresh and lingering finish, which reveals a great ageing potential.



### Technical information

#### Age of Vines

37 years old

#### Aspect, Soil and Altitude

East - South - West - North  
300 metres

#### Alcohol, ABV

14,5%

#### Analytical Data

Total Acidity: 5,2 gr/L  
pH: 3,63  
Residual Sugar: 1,3 gr/L

#### Winemaker

Manuel Lobo  
Cátia Barbeta

#### Serving temperature

16-18°

#### Landscaping

Socalcos (terraces supported  
by stone walls)

#### Bottling

February 2023



VEGAN

