



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO VINHA MARIA TERESA 2019

Appellation

Douro

Viticultural Year

After 2017 and 2018 yields significantly below the decade average, 2019 proved to be much more generous and more in line with what we are used to at Quinta do Crasto. However, it was still a challenging year, with a dry winter and spring depleting the vines' necessary soil water reserves. We found, however, that in the months of June, July and August, the vines had well-balanced and healthy canopies, without great signs of water stress. We attributed this balance to the mild temperatures from May to late August — 5°C lower than the previous 5-year average at Quinta do Crasto. This contributed positively to a slow and well-balanced ripening of the grapes during July and August. Exceptional levels of ripeness resulted. The 2019 harvest took place very calmly, with cold nights and hot, dry days that enabled picking at the ideal moment. The rain on 21 and 22 September was essential, as it helped to refine the ripening of later varieties, namely Touriga Franca. The 2019 harvest began with the first white grapes from Quinta do Crasto arriving to the winery on 26 August and finished on 11 October when the berries from the highest altitude vineyards came in. On balance, 2019 yielded highly expressive white wines, with excellent concentration and extraordinary freshness. Our red wines also reflect the equilibrium enjoyed during the vegetative cycle. They are highly complete wines, with vibrant aromas, excellent concentration, solid structure and, above all, they are well-balanced with excellent ageing potential.

Grape Varieties

Old Vines - mixed plantings, with more than 50 grape varieties already identified.

Winemaking

The grapes, coming from the vineyard plot Vinha Maria Teresa, are taken to the winery in 22 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes are then completely destemmed and trodden in a traditional lagar (stone trough). After this, the grape juice is transferred to temperature-controlled stainless steel tanks. Once the alcoholic fermentation is completed, the juice is gently pressed.

Ageing

About 20 months in new oak barrels (90% French oak; 10% American oak). The final wine is made from a selection of the finest barrels.

Tasting Note

Deep ruby in colour. The nose impresses for its extraordinary complexity and aroma freshness, showing elegant notes of gum cistus, wild berry fruit and spice. Compact on the palate, evolving into a seductive wine. The smooth-textured tannins are well-integrated with retronasal aromas that evoke fresh aromas of wild berry fruit. The finish is engaging, balanced and long lingering. This is a unique wine that shows the own identity of the centenary Vinha Maria Teresa vineyard.



Technical information

Age of Vines

More than 100 years

Aspect, Soil and Altitude

East, Schist soil
120-190 m

Alcohol, ABV

14,5%

Analytical Data

Total Acidity: 5,6 gr/L
pH: 3,58
Residual Sugar: 1,9 gr/L

Winemaker

Manuel Lobo

Serving temperature

16-18°

Landscaping

Socalcos
(terraces supported
by stone walls)

Bottling

April 2022



VEGAN