



# QUINTA DO CRASTO

SINCE 1615

## QUINTA DO CRASTO VINTAGE PORTO 2019

### Appellation

Porto / Port

### 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 - Field Blend

### Winemaking

The grapes 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 ('lagar') where they are foot trodden. After this, the grape spirit is added to stop the fermentation and fortify the wine.

### Ageing

About two years in 9000-litre Portuguese oak vats.  
Bottled without fining or filtration; a light sediment may form in the bottle over time.

### Tasting Note

Opaque in colour. The nose shows expressive notes of wild berry fruit. The palate starts in a vigorous way and evolves into a compact, solid, concentrated wine. Massive, yet elegant tannins are perfectly integrated with retro-nasal aromas of wild berry fruit and light notes of fresh spice. This is a very engaging wine, with a lingering finish, and offers a long ageing potential.



### Technical information

<b>Age of Vines</b> More than 60 years old	<b>Aspect, Soil and Altitude</b> East - South; Schist 120-450 metres	<b>Alcohol, ABV</b> 20%	<b>Analytical Data</b> Total Acidity: 4 gr/L pH: 3,77 Residual Sugar: 110 gr/L Baumé - 3,7	<b>Winemaker</b> Manuel Lobo
<b>Serving temperature</b> 14-16°	<b>Landscaping</b> Socalcos (terraces supported by stone walls)	<b>Bottling</b> November 2022		 <b>VEGAN</b>

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