



QUINTA DO  
**CRASTO**  
SINCE 1615

## QUINTA DO CRASTO COLHEITA 2000 SINGLE HARVEST PORT

### Appellation

Porto / Port

### Viticultural Year

2000 went down as a fine quality year. A rigorous winter was followed by a fresh spring and a hot, dry summer. This allowed the creation of highly balanced wines that shows great 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 ( 'lagar' ) where they are foot trodden. After this, the grape spirit is added to stop the fermentation and fortify the wine.

### Ageing

In Portuguese oak barrels of 550 litres for about 18 years. Bottled without fining or filtration; a light sediment may form in the bottle over time.

### Tasting Note

Bright amber in colour, this wine shows an unique aroma complexity, with fresh notes of orange peel and honey, and delicate nutty hints. Excellent volume and structure on the palate, with attractive, silky tannins. This is a balanced wine, with an elegant, long lingering finish.



### Technical information

<b>Age of Vines</b> 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: 5,3 gr/L pH: 3,34 Residual Sugar: 118 gr/L Baumé - 4,2	<b>Winemaker</b> Manuel Lobo
<b>Serving temperature</b> 14-16°	<b>Landscaping</b> Socalcos (terraces supported by stone walls)	<b>Bottling</b> February 2019		

Quinta do Crasto - Gouvinhas  
5060-063 Sabrosa  
Portugal

[www.quintadocrasto.pt](http://www.quintadocrasto.pt)



Email: [crasto@quintadocrasto.pt](mailto:crasto@quintadocrasto.pt)  
Tel.: +351 254 920 020  
Fax: +351 254 920 788