



# QUINTA DO CRASTO

SINCE 1615

## QUINTA DO CRASTO COLHEITA 2005 SINGLE HARVEST PORT

### Appellation

Porto

### Viticultural Year

The 2005 viticultural year was characterised by an extremely cold and dry winter. Rainfall levels during spring were low and insufficient to replenish the water reserves in the soil, which were already scarce. The summer was marked by three heat waves (June, July and the first week of August) that caused a significant degree of stress on the vines, with premature loss of leaves in some varieties. The drought was alleviated by heavy rainfall that occurred at the beginning of September, which allowed a complete and well-balanced ripening of the grapes.

### Grape Varieties

Vinhas Velhas

### 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 was 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. Pronounced aroma intensity, showing light notes of nuts and subtle hints of spice, along with delicate notes of honey and candied orange peel. Balanced, concentrated and structured on the palate, with fine-textured tannins. This is a seductive and elegant wine, with a complex and long lingering finish.



### Technical information

**Age of Vines**  
60 years old

**Aspect, Soil and Altitude**  
East - South; Schist  
120-450 metres

**Alcohol, ABV**  
20%

**Analytical Data**  
Total Acidity: 5 gr/L  
pH: 3,5  
Residual Sugar: 114 gr/L  
Baumé - 4,3

**Winemaker**  
Manuel Lobo  
Cátia Barbeta

**Serving temperature**  
14-16°

**Landscaping**  
Socalcos  
(terraces supported  
by stone walls)

**Bottling**  
May 2024

