



# QUINTA DO CRASTO

SINCE 1615

## CRASTO ROSÉ 2018

### Appellation

Douro

### Viticultural Year

After the hot and dry year of 2017, the winter of 2018 brought little relief in terms of precipitation. In fact, there was hardly any rain at all from October 2017 until February 2018. Then, the first rains began late in the month and continued in abundance until mid-June.

The spring was wet and mild in temperature, which led to considerable problems with mildew between flowering and fruit set. This was an unusual problem for most Douro Valley grape growers. We had to ready to act at precisely the right moment, as there was no margin of error in controlling for vineyard health.

At the end of July came the véraison, and the grapes began to ripen. August was hot and dry. Thankfully, the spring rains had left soil water reserves that allowed the vines to do their job and produce an excellent canopy. Outstanding grape ripeness was the result. Cold nights and hot, dry September days allowed late-ripening grape varieties such as Touriga Franca to reach excellent levels of ripeness.

The 2018 harvest began with the arrival of the first white grapes from Quinta do Crasto on August 29, and we wrapped up on October 14 with the last grapes from the highest altitude vineyards.

On balance, 2018 brought exceptional balance and freshness to our white wines; our reds turned out concentrated, with outstanding structure and freshness, and clearly defined aromas. The Port wines show excellent ageing potential.

### Grape Varieties

85% Touriga Nacional, 15% Tinta Roriz

### Winemaking

The grapes, chosen from selected plots, are taken to the winery in 22 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table and they are then destemmed and gently pressed. Only the free run juice is used. It is sent to stainless steel tanks where it remains for 48 hours at 8°C for sedimentation. The alcoholic fermentation takes place in temperature-controlled stainless steel tanks at 14°C for 30 days.

### Ageing

3 months in stainless steel vats, with occasional lees stirring.

### Tasting Note

Bright salmon in colour. Lots of freshness on the nose, with fresh wild berry fruit aromas and elegant floral notes. The palate is appealing and balanced, with light, finely textured tannins and excellent minerality. This is a seductive wine, with a refreshing, long lasting finish.



### Technical information

#### Age of Vines

More than 20 years old

#### Aspect, Soil and Altitude

East - North  
Schist / 450 metres

#### Alcohol, ABV

13%

#### Analytical Data

Total Acidity: 5,5 gr/L  
pH: 3,33  
Residual Sugar: 2,5 gr/L

#### Winemaker

Manuel Lobo

#### Serving temperature

8-10°

#### Landscaping

Vinha ao alto  
(rows of vines planted up  
and down the slope) and patamares (terraces) with one and two rows of vines

#### Bottling

February 2019

