

CRASTO SUPERIOR SYRAH 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 veraison, 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

97% Syrah; 3% Viognier

Winemaking

The grapes, coming from our property Quinta da Cabreira in the Douro Superior sub-region, are taken to the winery in plastic boxes and rigorously inspected on a sorting table on arrival. The grapes are then completely destemmed and slightly crushed. After this, the must is transferred to temperature-controlled stainless steel tanks.

In French oak barrels for about 16 months.

Tasting Note

With a deep ruby colour, this wine offers excellent aroma intensity, with the nose showing a perfect harmony between fresh wild fruit and spice and chocolate notes. Engaging on the palate, with a fine structure and concentration, and powerful yet silky tannins. An appealing wine that finishes with great balance and persistence.



Technical Information

Age of Vines 17 years old

Aspect and Altitude East - North

130-450 metres

Alcohol, ABV 14,5%

Analytical Data Total Acidity: 5,3 gr/L

pH: 3,63 Residual Sugar: 1,8 gr/L Winemaker Manuel Lobo

Serving Temperature 16-18°

Landscaping Patamares (terraces) with one and two rows of vines **Bottling** October 2020

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