



# QUINTA DO CRASTO

SINCE 1615

## QUINTA DO CRASTO HONORE 2015

### Appellation

Douro

### Viticultural Year

2015 was a dry but well-balanced year that was saved by the right amount of rainfall at exactly the right moment. July and August were mild, with hot days and cold nights, which had a positive influence on the ripening of the grapes.

The white grape harvest began on 21 August and the first red wine grapes arrived in the winery from the Quinta da Cabreira in the Douro Superior on 29 August. Exceptional ripening conditions meant that grapes from both Vinha da Ponte and Vinha Maria Teresa vineyards reached such an extraordinary level of ripening that it was possible to declare and bottle both wines. On balance, the wines of 2015 stand out for their generous fruit, natural freshness and extraordinary elegance.

### Grape Varieties

Old vines - several grapes varieties

### Winemaking

In order to commemorate the 100th anniversary of the purchase of Quinta do Crasto by Constantino de Almeida, for the first time, a singular blend was prepared.

Honore 2015 is a unique wine that brings together the two most emblematic vineyards of Quinta do Crasto. This exceptional blend is made up 71.2% of wine from Vinha Maria Teresa and 28.8% of wine of Vinha da Ponte, both from 2015.

The grapes were taken to the winery in 22 kg plastic boxes and after a rigorous selection on a sorting table, they were completely destemmed and trodden in a traditional stone tank (lagar). The juice was then transferred to temperature controlled stainless steel tanks. Once the alcoholic fermentation was completed, the juice was gently pressed out.

Just 1615 numbered magnums were bottled in homage to the four centuries of the history of Quinta do Crasto (1615-2015).

### Ageing

20 months in new oak barrels

### Tasting Note

This is a one-of-a-kind wine with an extraordinarily intense nose which shows gum cistus aromas, elegant notes of spices, gum cistus aromas and fresh hints of wild berries. On the palate, it begins elegantly then gains in intensity. This is a wine with excellent volume and a compact structure made of finely-textured tannins wrapped in retronasal notes of wild berry fruit. The finish is fresh and persistent. This memorable wine is impressive in its complexity and its unique identity and it will benefit from bottle ageing.



### Technical information

#### Age of Vines

Centenary vines

#### Aspect, Soil and Altitude

Vinha da Ponte  
190-210 metres; East / South  
Vinha Maria Teresa  
120-190 metres; East

#### Alcohol, ABV

14,5%

#### Analysis

Total Acidity: 5,1 gr/L  
pH: 3,57  
Residual Sugar: 1,8 gr/L

#### Winemaker

Manuel Lobo

#### Serving temperature

16-18°

#### Landscaping

Socalcos  
(terraces supported  
by stone walls)

#### Bottling

October 2017