



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO TINTA RORIZ 2017

Appellation

Douro

Viticultural Year

The 2017 harvest will go down in the as the earliest ever at Quinta do Crasto. A warm and dry winter meant that the vines' growth cycle began earlier than normal. Low rainfall continued throughout the cycle leading to moderate water stress and the vines had to naturally adapt to these adverse weather conditions. Harvest began on 8 August, with the first white grapes. This was an important decision since it allowed us the desired levels of freshness and natural acidity. On 18 August, we started picking the red grapes at the Quinta da Cabreira vineyard in the Douro Superior subregion. We are able to irrigate the grapes on this property and this was instrumental in keeping the vines working in a well-balanced fashion and enabled the berries to achieve perfect ripeness. In late August, evening temperatures fell significantly, which helped finish off the ripening of the grapes. A period of warm days combined with cool nights yielded the perfect balance, so that the harvest of the first Quinta do Crasto red grapes could begin. Dry days in September ensured a smooth harvest. The harvest wrapped up much earlier than normal, namely on 19 September. On balance, we can say that 2017 was a year of lower yields, with fewer bunches of smaller grapes, but that had excellent concentration and an optimal skin to pulp ratio. This was a challenging year for the viticulture and winemaking teams. We had to perfectly time the harvest to ensure maximum quality. 2017 will certainly go down in history as a year of exceptional wines.

Grape Varieties

Tinta Roriz

Winemaking

The grapes, coming from the best Tinta Roriz plots of Quinta do Crasto, are taken to the winery in 22 kg plastic boxes and rigorously inspected on arrival. The grapes are then completely destemmed and slightly crushed. After this, the juice is transferred to temperature-controlled stainless steel tanks. Once the alcoholic fermentation is completed, the grape are gently pressed.

Ageing

18 months in French oak barrels.

Tasting Note

Deep ruby in colour. Outstanding aroma complexity on the nose, with fresh notes of gum cistus in perfect harmony with delicate hints of spice and wild berries. The palate starts in a captivating way, immediately delivering excellent volume and a solid structure, along with tannins of great personality that are well integrated with elegant flavours of wild fruit. The finish is balanced and persistent. This is a wine that conveys the essence of Tinta Roriz.



Technical information

Age of Vines 34 years old	Aspect, Soil and Altitude East - South - West - North 300 metres	Alcohol, ABV 14,5%	Analytical Data Total Acidity: 5,1 gr/L pH: 3,74 Residual Sugar: 1,7 gr/L	Winemaker Manuel Lobo
Serving temperature 16-18°	Landscaping Patamares (terraces) with two rows of vines	Bottling January 2020		