



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO TOURIGA NACIONAL 2017

Appellation

Douro

Viticultural Year

The 2017 harvest will go down in the as the earliest ever at Quinta do Crasto. An unusually 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

Touriga Nacional

Winemaking

The grapes, coming from the best Touriga Nacional plots of Quinta do Crasto, are brought to the winery in 22 kg plastic boxes where they undergo strict selection. After complete destemming and slight crushing, the juice is transferred to temperature-controlled stainless-steel tanks. Once the alcoholic fermentation is completed, the juice is gently pressed.

Ageing

18 Months in French oak barrels.

Tasting Note

Deep purple in colour. The nose is fresh, showing seductive aromas of violet and wild berry fruit. Elegant on the palate, evolving into a wine of excellent volume, with a solid structure made of fresh, fine-textured tannins. This is an engaging wine with a fresh, lingering and perfectly balanced finish.



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: 5,8 gr/L
pH: 3,57
Residual Sugar: 1,6 gr/L

Winemaker

Manuel Lobo

Serving temperature

16-18°

Landscaping

Patamares (terraces)
with two rows of vines

Bottling

January 2020