



QUINTA DO CRASTO

SINCE 1615

CRASTO 20 YEAR OLD TAWNY PORTO

Appellation

Porto / Port

20 Year Old Tawny

Crasto 20 Year Old is an aged Tawny Port that has been matured in Portuguese oak vats for an average of 20 years. Made from selected Port wines from our best vineyards, this blend offers great complexity given by the older wines, with the younger wines bringing fresh fruit flavours and lively acidity.

Grape Varieties

Old Vines - Field Blend

Winemaking

The grapes, coming from Old Vines, are taken to the winery in plastic boxes and undergo strict selection on arrival. On arrival in the winery they are rigorously inspected on a sorting table. The grapes with their stems are then slightly crushed and transferred to a traditional stone tank ("lagar") where they are foot trodden. After this, the grape spirit is added to stop the fermentation and fortify the wine.

Ageing

In 9000-litre Portuguese oak vats.

Tasting Note

The wine is amber in colour and offers excellent aroma complexity, with notes of orange peel, honey, nuts and light iodine. Full-bodied on the palate, showing a smooth and fresh structure. The finish is full of complexity, elegance and persistence.



Technical information

Age of Vines More than 60 years old	Aspect, Soil and Altitude East - South; Schist 120-450 metres	Alcohol, ABV 20%	Analytical Data Total Acidity: 4,1 gr/L pH: 3,51 Residual Sugar: 115 gr/L Baumé - 4,4	Winemaker Manuel Lobo
Serving temperature 12-14°	Landscaping Socalcos (terraces supported by stone walls)	Bottling March 2023		