



# QUINTA DO CRASTO

SINCE 1615

## QUINTA DO CRASTO TOURIGA NACIONAL 2019

### Appellation

Douro

### Viticultural Year

After 2017 and 2018 yields significantly below the decade average, 2019 proved to be much more generous and more in line with what we are used to at Quinta do Crasto. However, it was still a challenging year, with a dry winter and spring depleting the vines' necessary soil water reserves. We found, however, that in the months of June, July and August, the vines had well-balanced and healthy canopies, without great signs of water stress. We attributed this balance to the mild temperatures from May to late August — 5°C lower than the previous 5-year average at Quinta do Crasto. This contributed positively to a slow and well-balanced ripening of the grapes during July and August. Exceptional levels of ripeness resulted. The 2019 harvest took place very calmly, with cold nights and hot, dry days that enabled picking at the ideal moment. The rain on 21 and 22 September was essential, as it helped to refine the ripening of later varieties, namely Touriga Franca. The 2019 harvest began with the first white grapes from Quinta do Crasto arriving to the winery on 26 August and finished on 11 October when the berries from the highest altitude vineyards came in. On balance, 2019 yielded highly expressive white wines, with excellent concentration and extraordinary freshness. Our red wines also reflect the equilibrium enjoyed during the vegetative cycle. They are highly complete wines, with vibrant aromas, excellent concentration, solid structure and, above all, they are well-balanced with excellent ageing potential.

### 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. Extraordinary fresh on the nose, showing lovely aromas of violet and wild berry fruit. The palate is elegant and evolves into a wine that offers excellent volume and a solid structure made of lively and fine-textured tannins. This is an appealing wine that finishes with great balance, freshness and persistence.



### Technical information

#### Age of Vines

36 years old

#### Aspect, Soil and Altitude

East - South - West - North  
300 metres

#### Alcohol, ABV

14,5%

#### Analytical Data

Total Acidity: 5,3 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

March 2022



VEGAN