



QUINTA DO CRASTO

SINCE 1615

CRASTO 30 YEAR OLD TAWNY PORTO

Appellation

Porto / Port

30 Year Old Tawny

Crasto 30 Year Old is an aged tawny Port that has been matured in Portuguese oak vats for an average of 30 years. Made from selected Port wines coming from our best vineyards, this blend combines the complexity given by the older wines with the freshness and lively acidity delivered by younger wines. The result is a sophisticated, balanced wine.

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

Bright amber in colour, with coppery nuances. The nose offers a remarkable complexity and aroma intensity and shows a combination of dried fruit, caramelised figs, toasted almonds and orange jam with hints of honey and delicate notes of spice and iodine. The palate is concentrated and full-bodied, with a smooth, fresh texture. Long, lingering and extraordinarily complex finish.



Technical information

Age of Vines

60 years old

Aspect, Soil and Altitude

East - South; Schist
120-450 metres

Alcohol, ABV

20%

Analytical Data

Total Acidity: 5 gr/L
pH: 3,57
Residual Sugar: 132 gr/L
Baumé - 5,3

Winemaker

Manuel Lobo
Cátia Barbeta

Serving temperature

12-14°

Landscaping

Socalcos
(terraces supported
by stone walls)

Bottling

May 2024