



# QUINTA DO CRASTO

SINCE 1615

## CRASTO 40 YEAR OLD TAWNY PORTO

### Appellation

Porto / Port

### 40 Year Old Tawny

Crasto 40 Year Old is an aged tawny Port that has been matured in Portuguese oak vats for an average of 40 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. 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

Crasto 40 Year Old Tawny Port is a blend of wines from different vintages aged oak vats for an average of 40 years.

### Tasting Note

With a bright, deep golden hue, marked by amber highlights and delicate greenish nuances, this wine offers unparalleled complexity and aroma intensity, the result of decades of wood ageing. On the nose, aromas of nuts and dried fruits, such as figs and dates, emerge and combine elegantly with subtle hints of caramel, honey, candied orange peel, sweet spices and iodine. On the palate, it is full-bodied and complex, with the sweetness being balanced by the lively acidity. The velvety texture, with extremely elegant and polished tannins, gives harmony to the wine, while the refreshing acidity intensifies the whole experience. The finish is long, persistent and memorable.



### Technical information

#### Age of Vines

60 years old

#### Aspect, Soil and Altitude

East - South; Schist  
120-450 metres

#### Alcohol, ABV

21%

#### Analytical Data

Total Acidity: 6,5 gr/L  
pH: 3,68  
Residual Sugar: 164 gr/L  
Baumé - 7,1

#### Winemaker

Manuel Lobo  
Cátia Barbeta

#### Serving temperature

12-14°

#### Landscaping

*Socalcos*  
(terraces supported  
by stone walls)

#### Bottling

November 2024