



QUINTA DO CRASTO

SINCE 1615

CRASTO ROSÉ 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.

Grape Varieties

85% Touriga Nacional, 15% Tinta Roriz

Winemaking

The grapes, chosen from selected plots, are taken to the winery in 22 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table and they are then destemmed and gently pressed. Only the free run juice is used. It is sent to stainless steel tanks where it remains for 48 hours at 8°C for sedimentation. The alcoholic fermentation takes place in temperature-controlled stainless steel tanks at 14°C for 30 days.

Ageing

3 Months in stainless steel vats, with occasional lees stirring.

Tasting Note

Bright salmon in colour. The nose shows fresh notes of wild fruit and elegant floral hints. The palate starts off vibrant, evolving into wine with a solid and balanced structure, where we find smooth tannins and outstanding minerality. An engaging wine with a dry and lingering finish.



Technical information

Age of Vines	Aspect, Soil and Altitude	Alcohol, ABV	Analytical Data	Winemaker
More than 20 years old	East - North Schist / 450 metres	13%	Total Acidity: 5,7 gr/L pH: 3,29 Residual Sugar: 3 gr/L	Manuel Lobo
Serving temperature	Landscaping	Bottling		
8-10°	Vinha ao alto (rows of vines planted up and down the slope) and patamares (terraces) with one and two rows of vines	March 2020		

