



# QUINTA DO CRASTO

*Single Quinta Port and Douro Wines*

## QUINTA DO CRASTO COLHEITA PORT 1998 SINGLE HARVEST PORT

Appellation  
Porto / Port

Viticultural Year  
1998 went down as an extremely elegant year. An early flowering was followed by a hot, dry summer that was refreshed by cool evening temperatures. The year yielded elegant wines, with naturally high acidity levels and great ageing potential.

Grape Varieties  
Old Vines (several grape varieties)

Winemaking  
The grapes, coming from old vines, are taken to the winery in plastic boxes. 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 where they are foot trodden. After this, the grape spirit is added to stop the fermentation and fortify the wine.

Ageing  
In Portuguese oak barrels of 550 litres for about 18 years.  
Bottled without filtration; a light sediment may form in the bottle over time.

Tasting Note  
Bright amber in colour, this wine shows an unique aroma complexity, with fresh notes of honey and orange peel and delicate nutty hints. Seductive on the palate, it evolves into a wine of excellent volume and a fine structure made of silky tannins. This is a balanced wine, with an elegant, long lingering finish.



### Technical information

Age of Vines 60 years old	Aspect, Soil and Altitude East - South / Schist 120 a 450m	Alcohol, ABV 20%	Analysis Total Acidity: 5,64 gr/L pH: 3,25 Residual Sugar gr/L: 126 gr/L Baumé: 4,7	Winemaking Manuel Lobo
Serving temperature 14-16°	Landscaping Socalcos (terraces supported by stone walls)	Bottling September 2017		

