



# QUINTA DO CRASTO

SINCE 1615

## CRASTO SUPERIOR RED 2016

### Appellation

Douro

### Viticultural Year

Adverse weather conditions made 2016 a complex year. The winter saw generous levels of rainfall, far above the average for the last thirty years. It was also warmer than usual through the end of January. The rain continued into early spring, but it was accompanied by an considerable fall in temperatures that slowed the growth of the vines. July and August were extremely hot and dry. The rainy winter had provided abundant water reserves that yielded lush vines with excellent canopies. The grapes were ripening well, if slowly. Quinta do Crasto saw 18mm of rain on 24 and 25 August, which was of great benefit to the vines. This, together with a fall in temperatures in early September, gave rise to the perfect ripening of the grapes.

The white grape harvest began on 2 September and the first red wine grapes began coming into the winery on 5 September. The good weather continued throughout the harvest, enhancing maturation and this allowed us to pinpoint the exact moment to pick each particular vineyard or variety.

As a result, the whites, reds and Ports made this year had excellent colour, deep aromas and serious structure, as well as being elegant and well-balanced.

The complexity of this harvest meant the viticultural and winemaking team had to spend considerable time in the vineyards so as to make the most important decisions that would lead to great wines.

### Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz and Souzão

### Winemaking

The grapes, coming from our property Quinta da Cabreira in the Douro Superior sub-region, are taken to the winery in plastic boxes and rigorously inspected on a sorting table on arrival. The grapes are then completely destemmed and slightly crushed. After this, the must is transferred to temperature-controlled stainless steel tanks.

### Ageing

In French oak barrels for about 12 months.

### Tasting Note

Deep purple in colour. On the nose the wine shows fresh wild berry fruit that are well integrated with light notes of spice. Balanced on the palate, evolving into a wine of great volume, with a compact structure made of thick-textured tannins. The finish is elegant, fresh and lingering.



### Technical information

#### Age of Vines

15 years old

#### Aspect, Soil and Altitude

East - North  
130 - 450 metres

#### Alcohol, ABV

13,5%

#### Analytical Data

Total Acidity: 5,1 gr/L  
pH: 3,61  
Residual Sugar: 1,8 gr/L

#### Winemaker

Manuel Lobo

#### Serving temperature

16-18°

#### Landscaping

Vinha ao alto  
(rows of vines planted up and  
down the slope) and patamares (terraces) with one and two rows of vines

#### Bottling

April 2019

