



QUINTA DO CRASTO

Single Quinta Port and Douro Wines

FLOR DE CRASTO 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 a 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

Tinta Roriz, Touriga Franca and Touriga Nacional

Winemaking

Grapes are taken to the winery in 22 kg boxes. After a rigorous selection, stalks are removed and grapes are crushed and transferred to stainless steel vats. The alcoholic fermentation takes place at controlled temperature for 7 days.

Ageing

In temperature-controlled stainless steel vats.

Tasting Note

Bright purple in colour. The nose is very expressive, showing elegant floral notes and fresh aromas of ripe red fruit. Elegant and fresh on the palate, evolving into a wine with good volume, fine texture and polished tannins. This is a seductive wine that finishes with great balance and freshness.



Technical information

Age of Vines

10 to 15 years old

Aspect, Soil and Altitude

East/South/West/North
120 - 450m

Alcohol, ABV

13%

Analysis

Total Acidity: 4,7 gr/L
pH: 3,72
Residual Sugar gr/L: 2.1 gr/L

Winemaking

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

September 2017

