



QUINTA DO CRASTO

SINCE 1615

FLOR DE CRASTO RED 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.

Our red wines also reflect the equilibrium enjoyed during the vegetative cycle. They are highly complete wines, with vibrant aromas, excellent concentration, solid structure and, above all, they are well-balanced with excellent ageing potential.

Grape Varieties

Tinta Roriz, Touriga Franca and Touriga Nacional

Winemaking

Grapes are taken to the winery in 22 kg boxes. After a rigorous selection, the stalks are removed and the 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

Vivid purple in colour. The nose shows beautiful notes of fresh red fruit well integrated with delicate floral hints. The palate starts off attractive and fresh, evolving into a wine of medium body and structure and smooth-textured tannins. Fresh and perfectly balanced finish.



Technical Information

Age of Vines 10 to 15 years old	Aspect, Soil and Altitude East - South - West - North 120-450m	Alcohol, ABV 14%	Analysis Total Acidity: 4,7 gr/L pH: 3,77 Residual Sugar: 1,6 gr/L	Winemaker Manuel Lobo
Serving Temperatura 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 June 2020		