



Single Quinta Port and Douro Wines

QUINTA DO CRASTO RESERVA OLD VINES 2015

Appellation

Douro

Viticultural Year

2015 was a dry but well-balanced year that was saved by the right amount of rainfall at exactly the right moment. July and August were mild, with hot days and cold nights, which had a positive influence on the ripening of the grapes. The white grape harvest began on 21 August and the first red wine grapes arrived in the winery from the Quinta da Cabreira in the Douro Superior on 29 August. Weather conditions throughout the harvest were favourable. Rain on 15 and 16 September favoured the final ripening of some of the grapes, namely that of the Touriga Nacional. The white and red wines from this year show excellent aromatic distinctiveness and compact structures made up of high quality, rounded tannins. This is a year whose wines stand out for their generous fruit, natural freshness and extraordinary elegance.

Grape Varieties

Old Vines (25 to 30 different grapes varieties)

Winemaking

The grapes, coming from old vines, are taken to the winery in 25 kg plastic boxes and 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. Once the alcoholic fermentation is completed, the grape are gently pressed using hydraulic presses.

Ageing

85% in French oak barrels and 15% in American oak barrels for about 18 months.

Tasting Note

Deep ruby in colour. The nose shows a particular complexity, with notes of gum cistus and fresh spice, very well integrated with exuberant aromas of wild fruits. Elegant on the palate, rapidly evolving into a wine of excellent volume and a compact structure made of fresh, velvety-textured tannins. The finish is lingering and balanced. A wine that mirrors the unique identity of the old vines of Quinta do Crasto.



Technical information

Age of Vines

70 years on average

Aspect, Soil and Altitude

East - South - West - North
120 - 450m

Alcohol, ABV

14,5%

Analysis

Total Acidity: 5,2 gr/L
pH: 3,63
Residual Sugar gr/L: 2.2 gr/L

Winemaking

Manuel Lobo

Serving temperature

16-18°

Landscaping

Socalcos (terraces supported by stone walls)

Bottling

August 2017

