



# QUINTA DO CRASTO

SINCE 1615

## QUINTA DO CRASTO RESERVA OLD VINES 2017

### Appellation

Douro

### Viticultural Year

The 2017 harvest will go down in the as the earliest ever at Quinta do Crasto. An unusually warm and dry winter meant that the vines' growth cycle began earlier than normal. Low rainfall continued throughout the cycle leading to moderate water stress and the vines had to naturally adapt to these adverse weather conditions.

Harvest began on 8 August, with the first white grapes. This was an important decision since it allowed us the desired levels of freshness and natural acidity. On 18 August, we started picking the red grapes at the Quinta da Cabreira vineyard in the Douro Superior subregion. We are able to irrigate the grapes on this property and this was instrumental in keeping the vines working in a well-balanced fashion and enabled the berries to achieve perfect ripeness.

In late August, evening temperatures fell significantly, which helped finish off the ripening of the grapes. A period of warm days combined with cool nights yielded the perfect balance, so that the harvest of the first Quinta do Crasto red grapes could begin. Dry days in September ensured a smooth harvest.

The harvest wrapped up much earlier than normal, namely on 19 September. On balance, we can say that 2017 was a year of lower yields, with fewer bunches of smaller grapes, but that had excellent concentration and an optimal skin to pulp ratio. This was a challenging year for the viticulture and winemaking teams. We had to perfectly time the harvest to ensure maximum quality. 2017 will certainly go down in history as a year of exceptional wines.

### Grape Varieties

Old vines (mixed plantings with 25 to 30 different grape varieties)

### Winemaking

The grapes, coming from old vines, are taken to the winery in 22 kg plastic boxes and undergo strict selection on arrival. Following a complete destemming and slight crushing, the juice is transferred to temperature-controlled stainless-steel tanks. Once the alcoholic fermentation is completed, the juice is gently pressed.

### Ageing

About 18 months in French (85%) and American (15%) oak barrels.

### Tasting Note

Deep ruby in colour. The nose impresses for its extraordinary freshness and complexity, showing fresh, forest aromas, with gum cistus notes and wild berry fruit hints.

The palate offers an elegant beginning, evolving into a wine with excellent volume and a solid structure made of complex-textured tannins.

This is an engaging wine, with a fresh, balanced and long lingering finish. Remarkably complex, it embodies and reflects the essence of the old vines of Quinta do Crasto.



### Technical Information

<b>Age of Vines</b> 70 years old on average	<b>Aspect, Soil and Altitude</b> East - South - West - North 120-450 m	<b>Alcohol, ABV</b> 14%	<b>Analytical Data</b> Total Acidity: 4,9 gr/L pH: 3,67 Residual Sugar: 1,8 gr/L	<b>Winemaker</b> Manuel Lobo
<b>Serving Temperature</b> 16-18°	<b>Landscaping</b> <i>Socalcos</i> (terraces supported by stone walls)	<b>Bottling</b> December 2019		