



QUINTA DO CRASTO

Single Quinta Port and Douro Wines

QUINTA DO CRASTO VINTAGE PORT 2016

Appellation

Porto/Port

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 this year had excellent colour, strong aromas and serious structure, as well as being elegant and well-balanced. The complexity of this harvest meant the viticultural team 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

Old Vines - Field Blend

Winemaking

The grapes from old vines are taken to the winery in plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes with their stems are then slightly crushed and transferred to a traditional stone tank ("lagar") where they are foot trodden. After this, the grape spirit is added to stop the fermentation and fortify the wine.

Ageing

About two years in large Portuguese oak vats.

Bottled without fining or filtration; a light sediment may form in the bottle over time.

Tasting Note

Opaque in colour. Very expressive on the nose, showing fresh notes of berry fruit in perfect harmony with delicate hints of gum cistus. Vigorous attack on the palate, evolving into a solid wine, with a compact structure of massive yet elegant tannins that are well integrated with the berry fruit flavours. Balanced and lingering finish. Bottled without filtration, this wine meets all the conditions for evolving positively in the bottle.



Technical Information

Age of Vines 60 years old	Aspect, Soil and Altitude East - South / Schist 120-450 metres	Alcohol, ABV 20%	Analysis Total Acidity: 3,94 gr/L pH: 3,78 Residual Sugar: 96 gr/L Baumé: 3,3	Winemaking Manuel Lobo
Serving Temperature 14-16°	Landscaping Socalcos (terraces supported by stone walls)	Bottling June 2018		

