



# QUINTA DO CRASTO

SINCE 1615

## QUINTA DO CRASTO VINTAGE PORTO 2017

**Appellation**  
Porto / Port

**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 grapes that would go into the white wines. 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 - 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 20,000 litre-Portuguese oak vats. Bottled without fining or filtration; a light sediment may form in the bottle over time.

**Tasting Note**

Opaque in colour, the nose shows excellent concentration and aroma expression, with ripe wild fruit, delicate notes of spice and hints of cacao. Powerful beginning on the palate, evolving into a wine with a solid structure, made of massive tannins of great quality and freshness. This is a unique wine that enhances the power of Quinta do Crasto's terroir and finishes in a very engaging way, with an almost endless persistence.



**Technical information**

Age of Vines	Aspect, Soil and Altitude	Alcohol, ABV	Analytical Data	Winemaker
60 years old	East - South; Schist 120-450 metres	20%	Total Acidity: 4,28 gr/L pH: 3,8 Residual Sugar: 84 gr/L Baumé - 3,1	Manuel Lobo
Serving temperature	Landscaping	Bottling		
14-16°	Socalcos (terraces supported by stone walls)	July 2019		