



# QUINTA DO CRASTO

SINCE 1615

## QUINTA DO CRASTO COLHEITA 2001 SINGLE HARVEST PORT

### Appellation

Porto / Port

### Viticultural Year

2001 went down as an extremely balanced year. A rainy winter provided good water reserves that allowed the correct development of the vines throughout the vegetative cycle. Hot days and cool nights during the ripening season yielded balanced wines, with great ageing potential.

### Grape Varieties

Old Vines (several grape varieties)

### Winemaking

The grapes, coming 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

In Portuguese oak barrels of 550 litres for about 17 years. Bottled without fining or filtration; a light sediment may form in the bottle over time.

### Tasting Note

Bright amber in colour, this wine shows elegant honey aromas, with fresh notes of orange peel and delicate nutty hints. Excellent volume and structure on the palate, with silky textured tannins. This is a beautifully complex wine, with a balanced, long lingering finish.



### Technical information

#### Age of Vines

60 years old

#### Aspect, Soil and Altitude

East - South; Schist  
120-450 metres

#### Alcohol, ABV

20%

#### Analytical Data

Total Acidity: 5,44 gr/L  
pH: 3,35  
Residual Sugar: 113 gr/L  
Baumé - 4,4

#### Winemaker

Manuel Lobo

#### Serving temperature

14-16°

#### Landscaping

Socalcos  
(terraces supported  
by stone walls)

#### Bottling

February 2019