



# QUINTA DO CRASTO

SINCE 1615

## HONORE VERY OLD TAWNY PORT



**Appellation**  
Port

**Grape Varieties**  
Field Blend

**Winemaking**  
Port wine traditional winemaking. The wine was then racked to 650-litre chestnut wood casks.

**Ageing**  
In 650-litre chestnut wood casks for more than a century.

**Tasting Note**  
Deep amber in colour, with light olive-green tones. The nose has the exceptional intensity and complexity to be expected in a wine that has aged in cask for more than a century. This is a seductive wine with easily identifiable aromas of honey, tobacco leaves and nuts. A true surprise on the palate – it begins concentrated and then evolves elegantly to reveal layers of seductive sweetness and refreshing acidity. This extraordinarily persistent wine will awaken all of your senses, entralling you with its magic.

**Technical information**

<b>Serving temperature</b> 10-12°	<b>Landscaping</b> Socalcos (terraces supported by stone walls)	<b>Alcohol, ABV</b> 19,7%	<b>Analysis</b> Total Acidity: -11,87 gr/L pH: 3,36 Residual Sugar: 304 gr/L Baume: 15,4	<b>Bottling</b> December 2015	<b>Winemaker</b> Manuel Lobo
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