



# QUINTA DO CRASTO

SINCE 1615

## CRASTO ALTITUDE 430 RED 2020

### Appellation

Douro

### Viticultural Year

2020 was an extremely demanding year, not only due to the global pandemic, but also the harsh weather conditions that were particularly hot and dry during the critical grape ripening period. This was the warmest winter since 2005, accompanied however, with high rainfall, especially in December, both at Quinta da Cabreira (Douro Superior) and Quinta do Crasto (Cima Corgo).

March to June were also hot and rainy, leading to an early budburst, which occurred about ten days earlier than usual. This weather was particularly worrisome as it represented a risk of potential vine disease and required rigorous monitoring by the viticulture team to avoid potential infection.

July and August were hot, but soil water was fortunately sufficient to ensure correct grape ripening. However, it was essential not to miss the optimal harvest time, so as to prevent grape dehydration.

The harvest started on 17 August and ended on 25 September. The yield was a lower than average with smaller bunches and smaller berries with an excellent skin-to-pulp ratio, which were, thus, highly concentrated.

This Covid-19 vintage benefitted from all the professionalism and dedication of the Quinta do Crasto team and yielded white wines with excellent balance, freshness and aromatic definition and very complete reds with highly expressive fruit, seductive texture, and great persistence.

### Grape Varieties

70% Tinta Francisca; 30% Touriga Nacional

### Winemaking

The harvested grapes are transported in 22 kg plastic boxes and rigorously sorted on arrival to the winery. They are then destemmed and slightly crushed, and transferred to temperature-controlled stainless steel tanks where fermentation takes place for 4 days with skin contact and very gentle extraction. The grapes are then pressed and transferred to barrels where they finish the fermentation.

### Ageing

12 months in French old oak barrels.

### Tasting Note

Garnet in colour. The nose shows expressive notes of red fruits in perfect harmony with light woody aromas and fine spice. The palate starts in an engaging way, evolving into a wine of excellent volume and fine texture. This is a charming wine, with a fresh, elegant finish. A wine that reflects all the freshness and elegance that Tinta Francisca and Touriga Nacional grape varieties are able to offer when planted at 430 metres of altitude with a north-facing exposure.



### Technical information

Age of Vines	Aspect and Altitude	Alcohol, ABV	Analytical Data	Winemaker
16 years	North 430 m	12,5%	Total Acidity: 5,2 gr/L pH: 3,45 Residual Sugar: 1,6 gr/L	Manuel Lobo
Serving temperature	Landscaping	Bottling		
16-18°	<i>Vinha ao alto</i> (rows of vines planted up and down the slope) and <i>patamares</i> (terraces) with one row of vines	May 2022		