

# **CRASTO RED 2018**

# **Appellation**

Douro

## Viticultural Year

After the hot and dry year of 2017, the winter of 2018 brought little relief in terms of precipitation. In fact, there was hardly any rain at all from October 2017 until February 2018. Then, the first rains began late in the month and continued in abundance until mid-June.

The spring was wet and mild in temperature, which led to considerable problems with mildew between flowering and fruit set. This was an unusual problem for most Douro Valley grape growers. We had to ready to act at precisely the right moment, as there was no margin of error in controlling for vineyard health.

At the end of July came the veraison, and the grapes began to ripen. August was hot and dry. Thankfully, the spring rains had left soil water reserves that allowed the vines to do their job and produce an excellent canopy. Outstanding grape ripeness was the result. Cold nights and hot, dry September days allowed late-ripening grape varieties such as Touriga Franca to reach excellent

The 2018 harvest began with the arrival of the first white grapes from Quinta do Crasto on August 29, and we wrapped up on October 14 with the last grapes from the highest altitude vineyards. On balance, 2018 brought exceptional balance and freshness to our white wines; our reds turned out concentrated, with outstanding structure and freshness, and clearly defined aromas.

## **Grape Varieties**

Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca

Grapes are taken to the winery in 22 kg boxes. After a rigorous selection, the stalks are removed and the grapes are crushed and transferred to stainless steel vats. The alcoholic fermentation takes place at controlled temperature for 7 days.

85% in temperature-controlled stainless steel vats; 15% in 225-litre French oak barrels for 6 months.

# **Tasting Note**

Dark purple in colour. The nose shows excellent aroma intensity, with fresh aromas of wild fruits well integrated with elegant floral notes. The palate starts in an appealing way, evolving into a wine with excellent volume and a structure made of a matrix of velvety tannins. This is an engaging, balanced wine, with a fresh, persistent finish.



# **Technical information**

Age of Vines More than 20 years old Aspect and Altitude East - South - West - North 120-450 metres

14,5%

Alcohol, ABV

**Analytical Data** Total Acidity: 5,1 gr/L pH: 3,73

Residual Sugar: 1,8 gr/L

Winemaker Manuel Lobo

Serving temperature 16-18°

Landscaping Vinha ao alto

Bottling December 2019

(rows of vines planted up and

down the slope) and patamares (terraces) with one and two rows of vines







www.quintadocrasto.pt



