



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO RESERVA OLD VINES 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

Old vines (mixed plantings with 25 to 30 different grape varieties)

Winemaking

The grapes, coming from old vines, are taken to the winery in 22 kg plastic boxes and undergo strict selection on arrival. Following a complete destemming and slight crushing, the juice is transferred to temperature-controlled stainless-steel tanks. Once the alcoholic fermentation is completed, the juice is gently pressed.

Ageing

About 18 months in French (85%) and American (15%) oak barrels.

Tasting Note

Deep ruby in colour. The nose impresses for its complexity, showing aromas of red fruits in perfect harmony with notes the wood forest and hints of fresh gum cistus. The palate starts in an elegant way, evolving into solid wine, made of velvet textured tannins. Engaging, with a balanced, fresh, and persistent finish. This is a wine with an extraordinary complexity that fully reflects the essence of the old vines of Quinta do Crasto.



Technical Information

Age of Vines

70 years old on average

Aspect, Soil and Altitude

East - South - West - North
120-450 m

Alcohol, ABV

14,5%

Analytical Data

Total Acidity: 5,4 gr/L
pH: 3,75
Residual Sugar: 1,6 gr/L

Winemaker

Manuel Lobo

Serving Temperature

16-18°

Landscaping

Socalcos
(terraces supported
by stone walls)

Bottling

September 2022

