



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO TINTA RORIZ 2016

Appellation

Douro

Viticultural Year

Adverse weather conditions made 2016 a complex year. The winter saw generous levels of rainfall, far above the average for the last thirty years. It was also warmer than usual through the end of January. The rain continued into early spring, but it was accompanied by an considerable fall in temperatures that slowed the growth of the vines. July and August were extremely hot and dry. The rainy winter had provided abundant water reserves that yielded lush vines with excellent canopies. The grapes were ripening well, if slowly. Quinta do Crasto saw 18mm of rain on 24 and 25 August, which was of great benefit to the vines. This, together with a fall in temperatures in early September, gave rise to the perfect ripening of the grapes.

The white grape harvest began on 2 September and the first red wine grapes began coming into the winery on 5 September. The good weather continued throughout the harvest, enhancing maturation and this allowed us to pinpoint the exact moment to pick each particular vineyard or variety.

As a result, the whites, reds and Ports made this year had excellent colour, deep aromas and serious structure, as well as being elegant and well-balanced.

The complexity of this harvest meant the viticultural and winemaking team had to spend considerable time in the vineyards so as to make the most important decisions that would lead to great wines.

Grape Varieties

Tinta Roriz

Winemaking

The grapes, coming from the best Tinta Roriz plots of Quinta do Crasto, are brought to the winery in 22 kg boxes where they undergo strict selection. After 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

Between 16 and 18 months, in oak barrels - 90% in new French oak barrels; 10% in second use oak barrels.

Tasting Note

Deep purple in colour. The nose shows a perfect balance between aromas of fresh spice, gum cistus and wild berry fruit.

The palate offers a powerful attack, evolving into a balanced and sound wine, with silky-textured tannins that are well-integrated with lovely retronasal aromas of wild berries.

This is an engaging, food-friendly wine, with a long, lingering finish.



Technical information

Age of Vines

33 years old

Aspect, Soil and Altitude

East - South - West - North
300 metres

Alcohol, ABV

14,5%

Analytical Data

Total Acidity: 5,1 gr/L
pH: 3,72
Residual Sugar: 1,8 gr/L

Winemaker

Manuel Lobo

Serving temperature

16-18°

Landscaping

Patamares (terraces)
with two rows of vines

Bottling

October 2018