



# QUINTA DO CRASTO

SINCE 1615

## QUINTA DO CRASTO RESERVA OLD VINES 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 be 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 levels of ripeness.

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. The Port wines show excellent ageing potential.

### 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 stands out for its aroma complexity, showing a symphony of seductive aromas of wild berry fruits, fresh spice, and notes of gum cistus.

The palate offers an elegant beginning, evolving into a wine with excellent volume and a solid structure made of fine-textured tannins.

This is an engaging wine, with a fresh, balanced and long lingering finish. Remarkably complex, it embodies and reflects the essence of the old vines of Quinta do Crasto.



### Technical Information

<b>Age of Vines</b> 70 years old on average	<b>Aspect, Soil and Altitude</b> East - South - West - North 120-450 m	<b>Alcohol, ABV</b> 14,5%	<b>Analytical Data</b> Total Acidity: 5,4 gr/L pH: 3,64 Residual Sugar: 1,7 gr/L	<b>Winemaker</b> Manuel Lobo
<b>Serving Temperature</b> 16-18°	<b>Landscaping</b> <i>Socalcos</i> (terraces supported by stone walls)	<b>Bottling</b> March 2021		