



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO VINTAGE PORTO 2018

Appellation

Porto / Port

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 - Field Blend

Winemaking

The grapes from old vines are taken to the winery in plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes with their stems are then slightly crushed and transferred to a traditional stone tank ('lagar') where they are foot trodden. After this, the grape spirit is added to stop the fermentation and fortify the wine.

Ageing

About two years in 9000-litre Portuguese oak vats.

Bottled without fining or filtration; a light sediment may form in the bottle over time.

Tasting Note

Opaque in colour. The nose displays notes of spice and gum cistus well integrated with fresh aromas of wild berry fruit. Vigorous attack on the palate, evolving into a solid, concentrated wine, with a compact structure of massive yet elegant tannins that are perfectly integrated with berry fruit retronasal aromas. An engaging wine, with a vibrant, lingering finish and an outstanding bottle ageing potential.



Technical information

Age of Vines	Aspect, Soil and Altitude	Alcohol, ABV	Analytical Data	Winemaker
More than 60 years old	East - South; Schist 120-450 metres	20%	Total Acidity: 3,8 gr/L pH: 3,85 Residual Sugar: 99 gr/L Baumé - 3,7	Manuel Lobo
Serving temperature	Landscaping	Bottling		
14-16°	Socalcos (terraces supported by stone walls)	January 2021		