



QUINTA DO CRASTO

SINCE 1615

CRASTO ALTITUDE 430 RED 2019

Appellation

Douro

Viticultural Year

After 2017 and 2018 yields significantly below the decade average, 2019 proved to be much more generous and more in line with what we are used to at Quinta do Crasto. However, it was still a challenging year, with a dry winter and spring depleting the vines' necessary soil water reserves.

We found, however, that in the months of June, July and August, the vines had well-balanced and healthy canopies, without great signs of water stress. We attributed this balance to the mild temperatures from May to late August — 5°C lower than the previous 5-year average at Quinta do Crasto. This contributed positively to a slow and well-balanced ripening of the grapes during July and August. Exceptional levels of ripeness resulted.

The 2019 harvest took place very calmly, with cold nights and hot, dry days that enabled picking at the ideal moment. The rain on 21 and 22 September was essential, as it helped to refine the ripening of later varieties, namely Touriga Franca.

The 2019 harvest began with the first white grapes from Quinta do Crasto arriving to the winery on 26 August and finished on 11 October when the berries from the highest altitude vineyards came in.

On balance, 2019 yielded highly expressive white wines, with excellent concentration and extraordinary freshness.

Our red wines also reflect the equilibrium enjoyed during the vegetative cycle. They are highly complete wines, with vibrant aromas, excellent concentration, solid structure and, above all, they are well-balanced with excellent ageing potential.

Grape Varieties

70% Tinta Francisca; 30% Touriga Nacional

Winemaking

The grapes are taken to the winery in 22 kg boxes and undergo strict selection on arrival. Following a complete destemming and slight crushing, the juice is transferred to temperature-controlled stainless-steel tanks. The juice ferments for 4 days in contact with the grape skins, with very gentle extraction. It is then pressed and transferred to wooden barrels where fermentation continues until it is completed.

Ageing

12 months in French old oak barrels.

Tasting Note

Garnet in colour. The nose offers expressive notes of red fruit, perfectly balanced with delicate forest and fine spice aromas. The mouth starts in an engaging way, evolving into a wine of excellent volume and fine texture. This is a wine that embodies all the freshness and elegance that the Tinta Francisca and Touriga Nacional grapes deliver when planted at an altitude of 430 metres, with a north facing aspect. Seductive, with a fresh, elegant finish.



Technical information

Age of Vines	Aspect and Altitude	Alcohol, ABV	Analytical Data	Winemaker
15 years	North 430 m	12,5%	Total Acidity: 5 gr/L pH: 3,59 Residual Sugar: 1,6 gr/L	Manuel Lobo
Serving temperature	Landscaping	Bottling		
16-18°	<i>Vinha ao alto</i> (rows of vines planted up and down the slope) and <i>patamares</i> (terraces) with one rows of vines	May 2021		