



QUINTA DO
CRASTO
SINCE 1615

QUINTA DO CRASTO RESERVA OLD VINES 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

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

Winemaking

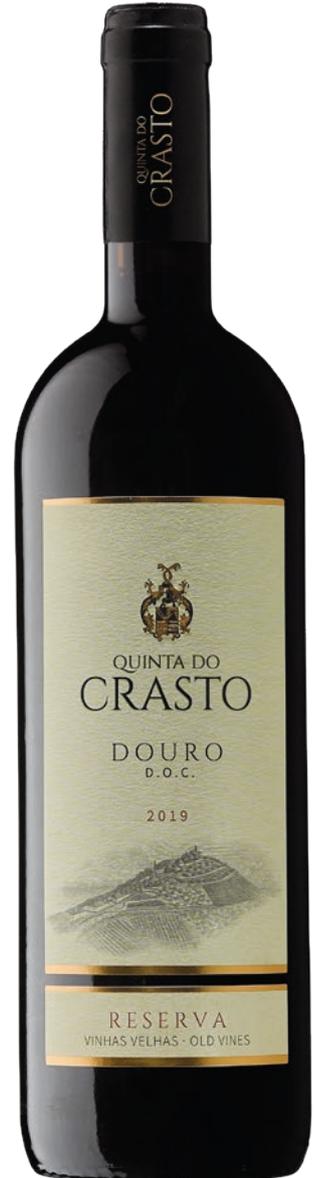
The grapes, coming from old vines, are taken to the winery in 22 kg plastic boxes and undergo strict selection on arrival. Following a complete destemming and slight crushing, the juice is transferred to temperature-controlled stainless-steel tanks. Once the alcoholic fermentation is completed, the juice 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: 5,2 gr/L pH: 3,66 Residual Sugar: 1,8 gr/L	Winemaker Manuel Lobo
Serving Temperature 16-18°	Landscaping <i>Socalcos</i> (terraces supported by stone walls)	Bottling January 2022		