



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO LBV PORTO 2020

Appellation

Porto

Viticultural Year

2020 was an extremely demanding year, not only due to the global pandemic, but also the harsh weather conditions that were particularly hot and dry during the critical grape ripening period. This was the warmest winter since 2005, accompanied however, with high rainfall, especially in December, both at Quinta da Cabreira (Douro Superior) and Quinta do Crasto (Cima Corgo). March to June were also hot and rainy, leading to an early budburst, which occurred about ten days earlier than usual. This weather was particularly worrisome as it represented a risk of potential vine disease and required rigorous monitoring by the viticulture team to avoid potential infection. July and August were hot, but soil water was fortunately sufficient to ensure correct grape ripening. However, it was essential not to miss the optimal harvest time, so as to prevent grape dehydration. The harvest started on 17 August and ended on 25 September. The yield was a lower than average with smaller bunches and smaller berries with an excellent skin-to-pulp ratio, which were, thus, highly concentrated. This Covid-19 vintage benefitted from all the professionalism and dedication of the Quinta do Crasto team and yielded white wines with excellent balance, freshness and aromatic definition and very complete reds with highly expressive fruit, seductive texture, and great persistence.

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 trodden. After this, the grape spirit is added to precisely stop the fermentation, ensuring the desired balance between alcohol content and residual sugar.

Ageing

In large oak vats (9000 litres) for about 5 years. Bottled without fining or filtration in order to maintain all its uniqueness and structure. As a result, a light sediment may form in the bottle over time.

Tasting Note

Deep purple in colour. The nose reveals a complex aroma expression, marked by fresh notes of gum cistus and ripe wild berries. These aromas are complemented by subtle hints given by the ageing in large oak vats, which contribute to the wine's aroma depth and sophistication. On the palate, it shows an engaging evolution, supported by a solid and balanced structure, with firm, fine-grained and perfectly integrated tannins. The finish is long, persistent and harmonious. As it is unfiltered, it retains its full natural character and offers high bottle ageing potential. This is an LBV that expresses the consistency and character that define this category.



Technical information

Age of Vines

More than 60 years old

Aspect, Soil and Altitude

East - South / Schist
120-450 metres

Alcohol, ABV

19,5%

Analytical Data

Total Acidity: 4,1 gr/L
pH: 3,74
Residual Sugar: 101 gr/L
Baumé - 3,9

Winemaking

Cátia Barbeta
Manuel Lobo

Serving temperature

14-16°

Landscaping

Socalcos
(terraces supported
by stone walls)

Bottling

February 2026



VEGAN

