



# QUINTA DO CRASTO

SINCE 1615

## CRASTO RED 2017

### Appellation

Douro

### Viticultural Year

The 2017 harvest will go down in the as the earliest ever at Quinta do Crasto. An unusually warm and dry winter meant that the vines' growth cycle began earlier than normal. Low rainfall continued throughout the cycle leading to moderate water stress and the vines had to naturally adapt to these adverse weather conditions.

Harvest began on 8 August, with the Viosinho grapes that would go into the Crasto White Wine 2017 blend. This was an important decision since it allowed us the desired levels of freshness and natural acidity. On 18 August, we started picking the red grapes at the Quinta da Cabreira vineyard in the Douro Superior subregion. We are able to irrigate the grapes on this property and this was instrumental in keeping the vines working in a well-balanced fashion and enabled the berries to achieve perfect ripeness.

In late August, evening temperatures fell significantly, which helped finish off the ripening of the grapes. A period of warm days combined with cool nights yielded the perfect balance, so that the harvest of the first Quinta do Crasto red grapes could begin. Dry days in September ensured a smooth harvest.

The harvest wrapped up much earlier than normal, namely on 19 September. On balance, we can say that 2017 was a year of lower yields, with fewer bunches of smaller grapes, but that had excellent concentration and an optimal skin to pulp ratio. This was a challenging year for the viticulture and winemaking teams. We had to perfectly time the harvest to ensure maximum quality. 2017 will certainly go down in history as a year of exceptional wines.

### Grape Varieties

Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca

### Winemaking

Grapes are taken to the winery in 22 kg boxes. After a rigorous selection, the stalks are removed and the grapes are crushed and transferred to stainless steel vats. The alcoholic fermentation takes place at controlled temperature for 7 days.

### Ageing

85% in temperature-controlled stainless steel vats; 15% in 225-litre French oak barrels for 6 months.

### Tasting Note

Dark ruby in colour. Excellent aroma intensity, with floral notes of violet and expressive aromas of wild fruits. On the palate it starts in an appealing way, evolving into a balanced wine, with excellent volume and structure. The tannins are soft in texture and well-integrated with fine retronasal hints of wild fruits. A seductive wine, with great freshness and a lingering finish.



### Technical information

<b>Age of Vines</b> More than 20 years old	<b>Aspect, Soil and Altitude</b> East - South - West - North 120-450 metres	<b>Alcohol, ABV</b> 13,5%	<b>Analytical Data</b> Total Acidity: 4,9 gr/L pH: 3,73 Residual Sugar: 1,8 gr/L	<b>Winemaker</b> Manuel Lobo
<b>Serving temperature</b> 16-18°	<b>Landscaping</b> Vinha ao alto (rows of vines planted up and down the slope) and patamares (terraces) with one and two rows of vines	<b>Bottling</b> October 2018		