



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO VINHA MARIA TERESA 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 first white grapes. 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

Old Vines - mixed plantings, with more than 50 grape varieties already identified.

Winemaking

The grapes, coming from the vineyard plot Vinha Maria Teresa, are taken to the winery in 22 kg boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes are then completely destemmed and crushed in traditional stone tanks ('lagares'). After this, the juice is transferred to temperature-controlled stainless-steel tanks. Once the alcoholic fermentation is completed, the juice is gently pressed.

Ageing

About 20 months in new oak barrels (90% French oak; 10% American oak). The final wine is made from a selection of the finest barrels.

Tasting Note

Deep ruby in colour. The nose impresses for its extraordinary freshness and complexity, showing elegant notes of gum cistus, wild berries, and spices. The palate is compact and seductive, with smooth-textured tannins that are in perfect harmony with retronasal notes reminiscent of fresh aromas of wild berry fruit. The finish is engaging, balanced and long-lingering. This is a unique wine that shows the own identity of the centenary Vinha Maria Teresa vineyard.



Technical information

Age of Vines More than 100 years	Aspect, Soil and Altitude East, Schist soil 120-190 m	Alcohol, ABV 14,5%	Analytical Data Total Acidity: 5,4 gr/L pH: 3,61 Residual Sugar: 2 gr/L	Winemaker Manuel Lobo
Serving temperature 16-18°	Landscaping <i>Socalcos</i> (terraces supported by stone walls)	Bottling December 2019		