



QUINTA DO CRASTO

SINCE 1615

CRASTO SUPERIOR RED 2018

Appellation

Douro

Viticultural Year

After the hot and dry year of 2017, the winter of 2018 brought little relief in terms of precipitation. In fact, there was hardly any rain at all from October 2017 until February 2018. Then, the first rains began late in the month and continued in abundance until mid-June.

The spring was wet and mild in temperature, which led to considerable problems with mildew between flowering and fruit set. This was an unusual problem for most Douro Valley grape growers. We had to be ready to act at precisely the right moment, as there was no margin of error in controlling for vineyard health.

At the end of July came the veraison, and the grapes began to ripen. August was hot and dry. Thankfully, the spring rains had left soil water reserves that allowed the vines to do their job and produce an excellent canopy. Outstanding grape ripeness was the result. Cold nights and hot, dry September days allowed late-ripening grape varieties such as Touriga Franca to reach excellent levels of ripeness.

The 2018 harvest began with the arrival of the first white grapes from Quinta do Crasto on August 29, and we wrapped up on October 14 with the last grapes from the highest altitude vineyards.

On balance, 2018 brought exceptional balance and freshness to our white wines; our reds turned out concentrated, with outstanding structure and freshness, and clearly defined aromas. The Port wines show excellent ageing potential.

Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz and Souzão

Winemaking

The grapes, coming from our property Quinta da Cabreira in the Douro Superior sub-region, are taken to the winery in plastic boxes and rigorously inspected on a sorting table on arrival. The grapes are then completely destemmed and slightly crushed. After this, the must is transferred to temperature-controlled stainless steel tanks.

Ageing

In French oak barrels for about 12 months.

Tasting Note

Deep violet colour. Captivating on the nose, showing fresh, forest aromas and spice hints in harmony with wild fruits. The palate evolves into a wine of excellent volume and structure, with silky tannins wrapped up by notes of wild berry fruits. The finish is balanced and long lingering. This is an engaging wine that reflects the unique identity of the Douro Superior.



Technical information

Age of Vines

17 years old

Aspect, Soil and Altitude

East - North
130 - 450 metres

Alcohol, ABV

14%

Analytical Data

Total Acidity: 5,1 gr/L
pH: 3,6
Residual Sugar: 1,7 gr/L

Winemaker

Manuel Lobo

Serving temperature

16-18°

Landscaping

Vinha ao alto
(rows of vines planted up and
down the slope) and patamares (terraces) with one and two rows of vines

Bottling

July 2021