



# QUINTA DO CRASTO

*Single Quinta Port and Douro Wines*

## CRASTO SUPERIOR RED 2015

### Appellation

Douro

### Viticultural Year

2015 was a dry but well-balanced year that was saved by the right amount of rainfall at exactly the right moment. July and August were mild, with hot days and cold nights, which had a positive influence on the ripening of the grapes. The white grape harvest began on 21 August and the first red wine grapes arrived in the winery from the Quinta da Cabreira in the Douro Superior on 29 August. Weather conditions throughout the harvest were favourable. Rain on 15 and 16 September favoured the final ripening of some of the grapes, namely that of the Touriga Nacional.

The white and red wines from this year show excellent aromatic distinctiveness and compact structures made up of high quality, rounded tannins. This is a year whose wines stand out for their generous fruit, natural freshness and extraordinary elegance.

### 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

Bright purple in colour, with attractive aromas of fresh wild berry fruit and elegant notes of spices. Balanced on the palate, evolving into a wine with a serious backbone, excellent volume and a fine texture made of velvety tannins. This is a captivating wine, with a fresh and lingering finish.



### Technical information

|                                      |   |                                   |  |                                  |
|--------------------------------------|---|-----------------------------------|--|----------------------------------|
| <b>Age of Vines</b><br>14 years old  | <b>Aspect, Soil and Altitude</b><br>East - North<br>130 - 450m  | <b>Alcohol, ABV</b><br>14%        | <b>Analysis</b><br>Total Acidity: 5,2 gr/L<br>pH: 3,6<br>Residual Sugar gr/L: 2,1 gr/L | <b>Winemaking</b><br>Manuel Lobo |
| <b>Serving temperature</b><br>16-18° | <b>Landscaping</b><br>Vinha ao alto (rows of vines<br>planted up and down the slope)<br>and patamares (terraces) with one and two rows of vines | <b>Bottling</b><br>September 2017 |  |                                  |

