



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO VINHA DA PONTE 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 the grapes of some vineyard plots. The Vinha da Ponte, with its south/east facing aspect, found in 2015 exceptional conditions to reach full ripeness. The grapes of this vineyard plot were harvested on 8 September. This is a year whose wines stand out for their generous fruit, natural freshness and extraordinary elegance.

Grape Varieties

Old Vines (several grapes varieties)

Winemaking

The grapes, coming from the vineyard plot Vinha da Ponte, are taken to the winery in 22 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes are then completely destemmed and slightly crushed. After this, they are transferred to temperature-controlled stainless steel tanks. Once the alcoholic fermentation is completed, the grape are gently pressed using hydraulic presses.

Ageing

About 20 months in new French oak barrels. The final wine is made from a selection of the finest barrels.

Tasting Note

Deep purple in colour. Impressive on the nose, showing intensity and concentration, with red berry fruit aromas and hints of fresh spice. The palate is intense and elegant, combining volume, silky-textured tannins and notes of red berry fruit. The finish is long, lingering, balanced and fresh. This is a terroir wine that perfectly reflects its provenance.



Technical information

Age of Vines About 100 years	Aspect, Soil and Altitude South/East 190 - 210 m	Alcohol, ABV 14,5%	Analytical Data Total Acidity: 5,1 gr/L pH: 3,61 Residual Sugar: 1,8 gr/L	Winemaker Manuel Lobo
Serving temperature 16-18°	Landscaping Socalcos (terraces supported by stone walls)	Bottling October 2017		