



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO VINHA MARIA TERESA 2016

Appellation

Douro

Viticultural Year

Adverse weather conditions made 2016 a complex year. The winter saw generous levels of rainfall, far above the average for the last thirty years. It was also warmer than usual through the end of January. The rain continued into early spring, but it was accompanied by an considerable fall in temperatures that slowed the growth of the vines. July and August were extremely hot and dry. The rainy winter had provided abundant water reserves that yielded lush vines with excellent canopies. The grapes were ripening well, if slowly. Quinta do Crasto saw 18mm of rain on 24 and 25 August, which was of great benefit to the vines. This, together with a fall in temperatures in early September, gave rise to the perfect ripening of the grapes.

The white grape harvest began on 2 September and the first red wine grapes began coming into the winery on 5 September. The good weather continued throughout the harvest, enhancing maturation and this allowed us to pinpoint the exact moment to pick each particular vineyard or variety.

As a result, the whites, reds and Ports made this year had excellent colour, deep aromas and serious structure, as well as being elegant and well-balanced.

The complexity of this harvest meant the viticultural and winemaking team had to spend considerable time in the vineyards so as to make the most important decisions that would lead to great 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 fresh, forest aromas, wild berries notes and floral hints.

The palate offers an elegant beginning, evolving into a wine of excellent volume and solid structure. The fine-textured tannins are well-integrated with lovely retronasal notes that evoke fresh aromas of gum cistus and wild berry fruit.

The finish is balanced and persistent. This is a true wine, with its own identity, which reflects the purity and complexity of the Vinha Maria Teresa vineyard.



Technical information

Age of Vines About 100 years	Aspect, Soil and Altitude East, Schist soil 120-190 m	Alcohol, ABV 14,5%	Analytical Data Total Acidity: 5,3 gr/L pH: 3,59 Residual Sugar: 1,6 gr/L	Winemaker Manuel Lobo
Serving temperature 16-18°	Landscaping <i>Socalcos</i> (terraces supported by stone walls)	Bottling October 2018		