



QUINTA DO CRASTO LBV PORT 2015

Appellation
Porto / Port

Viticultural Year

2015 was a dry but well-balanced year that was saved by the right amount of rain 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 wine 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 heightened the ripening of some of the grapes, namely that of the Touriga Nacional. The white and red wines from this year sported 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

Old Vines (several grape varieties)

Winemaking

The grapes, coming from old vines, are taken to the winery in plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes with their stems are then slightly crushed and transferred to a traditional stone tank where they are foot trodden. After this, the grape spirit is added to stop the fermentation and fortify the wine.

Ageing

In 9,000-litre oak barrels for about four years. Bottled without fining or filtration; a light sediment may form in the bottle over time.

Tasting Note

Deep purple in colour, almost opaque. Impressive for its extraordinary intensity, the nose shows wild blackberry fruit aromas wrapped in light cocoa notes. The palate starts in an engaging way and leads to a serious wine, with excellent concentration and volume, and a structure made of compact-textured tannins very well integrated with fresh wild berry fruit hints. A lovely wine that finishes with perfect balance and great persistence. Bottled without filtration, it meets all the conditions for evolving positively in the bottle.



Technical information

Age of Vines 60 years old	Aspect, Soil and Altitude East - South / Schist 120-450 metres	Alcohol, ABV 19,5%	Analytical Data Total Acidity: 3,4 gr/L pH: 3,74 Residual Sugar: 95 gr/L Baumé - 3,5	Winemaker Manuel Lobo
Serving temperature 14-16°	Landscaping <i>Socalcos</i> (terraces supported by stone walls)	Bottling November 2019		

