



QUINTA DO CRASTO TINTA RORIZ 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 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

Tinta Roriz

Winemaking

The grapes, coming from the best Tinta Roriz plots of Quinta do Crasto, are brought to the winery in 22 kg plastic boxes where they undergo strict selection. After complete destemming and slight crushing, the juice is transferred to temperature-controlled stainless-steel tanks. Once the alcoholic fermentation is completed, the juice is gently pressed.

Ageing

18 months in French oak barrels.

Tasting Note

Deep ruby in colour. The nose shows excellent aroma intensity, with delicate notes of cocoa, gum cistus and fresh wild berries. The palate starts in an enchanting way, leading to a wine of excellent volume and solid structure, made of tense, high-quality tannins. This a characterful wine, with a fresh and persistent finish.



Technical information

Age of Vines

35 years old

Aspect, Soil and Altitude

East - South - West - North
300 metres

Alcohol, ABV

14,5%

Analytical Data

Total Acidity: 5,3 gr/L
pH: 3,74
Residual Sugar: 1,8 gr/L

Winemaker

Manuel Lobo

Serving temperature

16-18°

Landscaping

Patamares (terraces)
with two rows of vines

Bottling

January 2021