



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO VINHA DA PONTE 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

Old Vines - mixed plantings, with 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 trodden in a traditional lagar (stone trough). After this, the grape juice is transferred to temperature-controlled stainless steel tanks. Once the alcoholic fermentation is completed, the juice is gently pressed.

Ageing

Twenty months in new French oak barrels. The final wine results from the selection of the best barrels.

Tasting Note

Deep purple in colour. With an extraordinary aroma intensity, the nose shows wild berry fruit notes in perfect harmony with elegant hints of spice and cocoa. The palate starts in an enchanting way, leading to a textured wine that has excellent volume and a solid structure made of velvety, lingering tannins. Lots of complexity and depth to the end. This is a terroir wine that perfectly reflects the pure essence of its provenance, the Vinha da Ponte vineyard.



Technical information

Age of Vines About 100 years	Aspect, Soil and Altitude South/East Schist soil 190 - 210 m	Alcohol, ABV 14%	Analytical Data Total Acidity: 5,4 gr/L pH: 3,65 Residual Sugar: 1,6 gr/L	Winemaker Manuel Lobo
Serving temperature 16-18°	Landscaping <i>Socalcos</i> (terraces supported by stone walls)	Bottling December 2020		