



QUINTA DO CRASTO

SINCE 1615

XISTO - ROQUETTE & CAZES 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

Touriga Nacional, Touriga Franca and Tinta Roriz

Winemaking

The grapes are hand-picked and come exclusively from the Cima Corgo and Douro Superior subregions. On arrival in the winery they are rigorously inspected on a sorting table. They are then destemmed and crushed. Fermentation takes place in temperature-controlled stainless steel conic vats. Rack and return is performed during fermentation. This French technique means that the juice is drained from the fermenting vat leaving the cap behind. The fermenting juice is then pumped back over the cap, maximising the skin contact. The result is a concentrated, complex wine that is also elegant and stylish.

Ageing

20 months in 225-litre oak barrels.

Tasting Note

Deep purple in colour. Complex and concentrated on the nose, showing fresh notes of wild berries in perfect harmony with soft spice. The palate starts in an elegant way, evolving into a full-bodied wine, where we can find fine-textured tannins. The finish is elegant and lingering. A wine made using Bordeaux winemaking techniques without losing the distinctiveness of the Douro.



Technical information

Age of Vines 35 years old on average	Aspect, Soil and Altitude East - North 120-450 metres	Alcohol, ABV 14,5%	Analytical Data Total Acidity: 6,2 gr/L pH: 3,72 Residual Sugar: 1,7 gr/L	Winemaker Daniel Llose (Château Lynch-Bages) and Manuel Lobo (Quinta do Crasto)
Serving temperature 16-18°	Landscaping <i>Patamares</i> (terraces) with two rows of vines	Bottling November 2020		