



QUINTA DO CRASTO

SINCE 1615

QUINTA DO CRASTO COLHEITA 2003 SINGLE HARVEST PORT

Appellation

Porto / Port

Viticultural Year

The 2003 viticultural year was characterised by a winter with good levels of rainfall and a dry spring. Temperatures were normal for the season, except at the end of July and beginning of August, when very high temperatures were registered, reaching 45° C during the day, with warm nights. These conditions yielded full-bodied wines, with tannins that give them a good aging potential.

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 ('lagar') where they are foot trodden. After this, the grape spirit was added to stop the fermentation and fortify the wine

Ageing

In Portuguese oak barrels of 550 litres for about 18 years.
Bottled without fining or filtration; a light sediment may form in the bottle over time.

Tasting Note

Bright amber in colour. Pronounced aroma intensity, showing notes reminiscent of honey, orange peel and delicate nuts. Excellent concentration, volume, and structure on the palate, with fine-textured tannins. This is a delightfully charming wine, with a complex and long lingering finish.



Technical information

Age of Vines	Aspect, Soil and Altitude	Alcohol, ABV	Analytical Data	Winemaker
60 years old	East - South; Schist 120-450 metres	20%	Total Acidity: 5,24 gr/L pH: 3,42 Residual Sugar: 126 gr/L Baumé - 4,5	Manuel Lobo
Serving temperature	Landscaping	Bottling		
14-16°	Socalcos (terraces supported by stone walls)	June 2021		

Quinta do Crasto - Gouvinhas
5060-063 Sabrosa
Portugal

www.quintadocrasto.pt



Email: crasto@quintadocrasto.pt
Tel.: +351 254 920 020
Fax: +351 254 920 788