



QUINTA DO CRASTO

SINCE 1615

CRASTO 10 YEAR OLD TAWNY PORTO

Appellation

Porto / Port

Crasto 10 Year Old Tawny Porto

Crasto 10 Year Old Tawny Porto is an aged tawny Porto that has been matured in Portuguese oak vats for an average of 10 years. Made from selected Port wines from our best vineyards, this blend offers great complexity given by the older wines, with the younger wines bringing fresh fruit flavours and lively acidity.

Grape Varieties

Old Vines - Field Blend

Winemaking

The grapes, coming from Old Vines, are taken to the winery in plastic boxes and undergo strict selection on arrival. 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 is added to stop the fermentation and fortify the wine.

Ageing

In Portuguese oak vats.

Tasting Note

The wine is amber in colour and offers excellent aroma complexity, with notes of honey, figs and soft fine spices. On the palate it is fresh and perfectly balanced. The finish is delicate, elegant and persistent.



Technical information

Age of Vines More than 60 years old	Aspect, Soil and Altitude East - South; Schist 120-450 metres	Alcohol, ABV 19,5%	Analytical Data Total Acidity: 4,1 gr/L pH: 3,51 Residual Sugar: 112 gr/L Baumé - 4	Winemaker Manuel Lobo
Serving temperature 12-14°	Landscaping Socalcos (terraces supported by stone walls)	Bottling March 2023		