

Vintage Port 2015

QUINTA DO CRASTO, DOURO, PORTUGAL



HARVEST & VINTAGE NOTES

The grapes from old vines were taken to the winery in plastic boxes. On arrival in the winery they were rigorously inspected on a sorting table. The grapes with their stems were then slightly crushed and transferred to a traditional stone tank (“lagar”) where they were foot trodden. After this, the grape spirit was added to stop the fermentation and fortify the wine.

Soils: Schist

Vineyards: “Socalcos” (terraces supported by stone walls)

Age of Vines: 60+ years old

Aging: Two years in large Portuguese oak vats. Bottled without fining or filtration; a light sediment may form in the bottle over time.

TASTING

Color: Opaque

Nose: Excellent aroma concentration and depth, showing expressive notes of ripe berry fruit, fresh gum cistus and soft spices.

Palate: Elegant start that leads to a full-bodied, concentrated wine made of fresh, firm, compact tannins. The finish is stylish, fresh and long, and delivers a remarkable flavor explosion of ripe berry fruit that is in perfect harmony with the gum cistus notes. A perfectly balanced wine with great aging potential.



QUINTA DO CRASTO

WINEMAKERS: Manuel Lobo

GRAPES: Old Vines (several varieties)

ALCOHOL: 20%

Bé°: 3.5

pH: 3.83

RESIDUAL SUGAR: 105 g/L

TOTAL ACIDITY: 3.9 g/L



Wine Spectator

James Molesworth, *Wine Spectator*, 2017

