QUINTA DO CRASTO
SINCE 1615

# CRASTO ROSÉ

**Appellation**
Douro

**Viticultural Year**
It was another atypical year in the Douro: the winter was mild and rainy, the spring was very dry and warm, and the summer was hot, with high rainfall levels in June and September.
Regarding the growth cycle, budburst was slightly later than usual, with high spring temperatures bringing an early onset of both flowering and veraison. This resulted in the second earliest harvest at Quinta do Crasto, with the white grape picking beginning on August 10th.
Winter rainfall and temperatures were higher than average in the sub-regions of Cima Corgo and Douro Superior. High cumulative rainfalls were recorded between November and January, whereas less rain than average fell in February. December was the wettest month in both sub-regions. This plentiful rain had a significantly favourable impact on groundwater reserves.
March to May precipitation was far below the previous 30-year average, while temperatures were higher than normal. April was especially warm and dry.
June recorded high rainfall, which, in Douro Superior, was accompanied by hail. July and August were quite dry. Average temperatures during this period were close to average, except in August, which was very hot.
Although early September witnessed optimal ripening conditions, the latter half of the month brought thunderstorms, with intense rainfall falling in a short space of time. October was also markedly cool and rainy.
Despite the challenge posed by soil and weather conditions and the increased pest and disease pressure, the grapes entering the winery were healthy and fully ripe, resulting in highly balanced and elegant wines with good colour, structure, and lots of character.

**Grape Varieties**
85% Touriga Nacional, 15% Tinta Roriz

**Winemaking**
The grapes, chosen from selected plots, 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 destemmed and slightly pressed. Only the free run juice is used and it is transferred to stainless steel tanks where it remains for 48 hours at 8ºC for decanting. The alcoholic fermentation takes place in temperature-controlled stainless steel tanks at 14ºC for 30 days.

**Ageing**
3 Months in stainless steel vats, with occasional lees stirring.

**Tasting Note**
Delicate bright salmon in colour. Very fresh on the nose, with lively notes of wild berry fruit and delicate floral hints. The palate starts in an appealing, fresh way, evolving into a perfectly balanced wine, with a smooth texture and excellent minerality. This is a lovely wine, with a fresh and long lingering finish.

**Technical information**

| Age of Vines | Aspect, Soil and Altitude | Alcohol, ABV | Analytical Data | Winemaker |
|---|---|---|---|---|
| More than 20 years old | East - North<br>Schist / 450 metres | 12,5% | Total Acidity: 5,2 gr/L<br>pH: 3,56<br>Residual Sugar: 1,9 gr/L | Manuel Lobo<br>Cátia Barbeta |

**Serving temperature**
8-10°

**Landscaping**
*Vinha ao alto*
(rows of vines planted up and down the slope) and *patamares* (terraces) with one and two rows of vines

VEGAN

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