

Quinta Do Crasto

10 Year Old Tawny Port



RED FORTIFIED
WINE



PORTUGAL



DOURO

TASTING NOTE

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

VITICULTURE

Quinta do Crasto 10 Year Old is an aged tawny Port 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 oers great complexity given by the older wines, with the younger wines bringing fresh fruit flavours and lively acidity.

VINIFICATION

Old-vine grapes are delivered in plastic crates, carefully selected, and rigorously sorted at the winery. They are lightly crushed with their stems, transferred to traditional stone lagares, and foot-trodden. Grape spirit is then added to stop fermentation and fortify the wine.

SIZE	75cl
VINTAGE	NV
ABV	20%
GRAPE VARIETIES	Other (100%)
CLOSURE	Natural Cork
SKU CODE	L92361AV
EXPRESSION	Fortified
COUNTRY	Portugal
REGION	Douro
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.51
TOTAL ACIDITY	4.1g/l Tartaric
RESIDUAL SUGAR	112g/l
SKU	L92361AV