Quinta Do Crasto

Colheita Port 2005



RED FORTIFIED WINE | PORTUGAL | DOURO | SUITABLE FOR VEGETARIANS

TASTING NOTE

A beautiful tawny colour and thrillingly deep, rich, complex notes of maple syrup, walnuts, spice, orange zest and honey. Full-bodied and in the mouth, it has exquiste balance, masses of complexity, velvety tannins and a long, refined finish. Drinking beautifully now, this is superb.

VINIFICATION

Grapes from 60 year-old vines, grown on socalcos (terraces supported by stone walls) are handpicked andrigorously inspected, before being foot-trodden in a traditional lagar (open tank built from granite). Fermentation is stopped by adding grape spirit, and the Port is transferred to 550 litre Portuguese oak barrels, where it ages for around 18 years.

FOOD MATCHING

Dark chocolate, desserts with almond, hazelnut and fig, or a platter of soft, full-flavoured cheeses. Alternatively with a smooth cigar.

SIZE	75cl
VINTAGE	2005
ABV	20%
GRAPE VARIETIES	Blend of indigenous grapes (100%)
CLOSURE	Natural Cork
SKU CODE	B4246105
EXPRESSION	Fortified
COUNTRY	Portugal
REGION	Douro
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.2
TOTAL ACIDITY	5.66g/l Tartaric
RESIDUAL SUGAR	123g/l
SKU	B4246105