



QUINTA DO CRASTO

SINCE 1615

CRASTO RED 2021

Appellation

Douro

Viticultural Year

2021 will be remembered for its freshness and elegance. In a year when particularly unstable weather conditions presented challenges both in the vineyard and in the winery, it took a large dose of meticulous planning, periodic monitoring, and adaptability to achieve the level of excellence that was finally accomplished

Following a cold winter with abundant rainfall, the vines began the growth cycle with healthy water reserves. Mild temperatures from budburst to veraison meant that the vines underwent very little stress, hastening the growth cycle by approximately 15 days relative to the five-year average.

The harvest began in the last week of August with hot, dry days and cold nights. The first rains came on the 1st and 2nd of September, as the average temperature fell, and harvesting was completed smoothly amidst pleasant temperatures.

This memorable year has produced elegant, full-bodied wines with excellent freshness, refined fruit aromas and silky tannins, wines with excellent bottle-ageing potential.

Grape Varieties

Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca

Winemaking

Grapes are taken to the winery in 22 kg boxes. After a rigorous selection, the stalks are removed and the grapes are crushed and transferred to stainless steel vats. The alcoholic fermentation takes place at controlled temperature for 7 days.

Ageing

85% in temperature-controlled stainless steel vats; 15% in French oak barrels for 6 months

Tasting Note

Deep ruby in colour. The nose shows expressive notes of red fruits in perfect harmony with delicate floral aromas. The palate starts in an engaging way, evolving into a wine of excellent volume that poses a solid structure and silky tannins. The finish is fresh, balanced and persistent



Technical information

Age of Vines

More than 20 years old

Aspect and Altitude

East - South - West - North
120-450 metres

Alcohol, ABV

13,5%

Analytical Data

Total Acidity: 5,1 gr/L
pH: 3,7
Residual Sugar: 1,7 gr/L

Winemaker

Manuel Lobo
Cátia Barbeta

Serving temperature

16-18°

Landscaping

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

Bottling

March 2024

