



QUINTA DO CRASTO

SINCE 1615

CRASTO SUPERIOR SYRAH 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

97% Syrah; 3% Viognier

Winemaking

The grapes, coming from our property Quinta da Cabreira in the Douro Superior sub-region, are taken to the winery in plastic boxes and rigorously inspected on a sorting table on arrival. The grapes are then completely destemmed and slightly crushed. After this, the must is transferred to temperature-controlled stainless steel tanks.

Ageing

In French oak barrels for about 16 months.

Tasting Note

Deep dark ruby colour. Complex aroma profile on the nose, offering intense notes of forest flowers and ripe dark fruit in perfect harmony with subtle hints of spice. Full-bodied on the palate, showing a wine of a serious structure made of elegant and well-structured tannins. The finish is fresh and persistent. This is an engaging wine that perfectly mirrors the typicity of the Syrah grape variety.



Technical Information

Age of Vines

13 to 18 years old

Aspect and Altitude

East - South - West - North
130-450 metres

Alcohol, ABV

14,5%

Analytical Data

Total Acidity: 5,4 gr/L
pH: 3,62
Residual Sugar: 1,8 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

June 2023

