



QUINTA DO CRASTO

SINCE 1615

CRASTO RESERVA OLD VINES 2022

Appellation

Douro

Viticultural Year

2022 was an extremely dry year. Lower than average rainfall throughout most of the growing season, together with high spring and summer temperatures, had a significant impact on both grape quantity and ripeness. The winter vine dormancy period was drier than normal and, from June onwards, the entire region suffered a severe drought accompanied by extreme heat. In fact, the highest temperature ever recorded in Portugal, 46.5°, took place in Pinhão. Particularly worrisome was that temperatures remained high at night, depriving the vines of the chance to cool off at end-of-day. Such high temperatures brought forward both the flowering and veraison. Although clusters were quite numerous, the negative impact of the weather yielded significantly smaller berries than usual with classic signs of extreme vine resilience as they defended themselves from the drought that set in early in their cycle. Ripeness monitoring was brought forward to early August, and the white varieties harvest began on 18 August. This was the second earliest harvest ever, after that of 2017. The analyses of ripeness identified some berry compound abnormality, with less sugar and acidity than normal, due to the forementioned weather conditions. Nevertheless, the old vines at Quinta do Crasto provided a pleasant surprise as the vines adapted well and produced excellent quality grapes. The vines were protected by their age and well-developed root systems with good conductivity that were able to reach deeper, moister soils, which protected them from water stress and low yields. Aspect and altitude of the different vineyard plots were preponderant in determining production levels, with lower areas demonstrating much lower yields than higher ones. Rainfall in the second week of September was of tremendous benefit to grape juices quality. Although the harvest had to be interrupted, the vines reacted quickly to the availability of water by increasing both the yield and alcohol levels of the juices without compromising fruit health. Despite the challenges of 2022, the wines presented moderate alcohol levels with balanced acidity, stable colours and good structure and, above all, fantastic elegance!

Grape Varieties

Old vines - Field blend

Winemaking

The grapes, coming from old vines, are taken to the winery in 22 kg plastic boxes and undergo strict selection on arrival. Following a complete destemming and slight crushing, the juice is transferred to temperature-controlled stainless-steel tanks. Once the alcoholic fermentation is completed, the juice is gently pressed.

Ageing

About 18 months in French (85%) and American (15%) oak barrels.

Tasting Note

Deep and lively ruby in colour, this wine captivates with its outstanding aroma profile, complexity and depth. Notes of ripe red fruit combine with delicate nuances of woodland and are enhanced by fresh hints of gum cistus. The palate is elegant and offers a solid and defined structure, supported by velvety, silky tannins. Engaging and balanced, this wine finishes with freshness and a remarkable persistence. This is a wine with an extraordinary complexity that fully reflects the essence of the old vines of Quinta do Crasto.



Technical Information

Age of Vines

70 years old on average

Aspect, Soil and Altitude

East - South - West - North
120-450 m

Alcohol, ABV

14%

Analytical Data

Total Acidity: 5,8 gr/L
pH: 3,72
Residual Sugar: 1,6 gr/L

Winemakers

Cátia Barbeta
Manuel Lobo

Serving Temperature

16-18°

Landscaping

Socalcos
(terraces supported
by stone walls)

Bottling

December 2024



VEGAN

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