



# QUINTA DO CRASTO

SINCE 1615

## CRASTO RED 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

Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca

### Winemaking

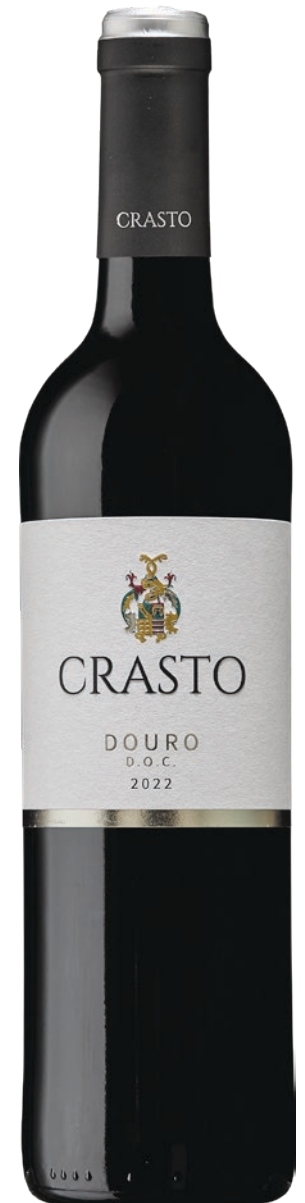
Grapes are taken to the winery in 22 kg boxes. After a rigorous selection, the stalks are removed and the grapes are crushed and transferred to stainless steel vats. The alcoholic fermentation takes place at controlled temperature for 7 days.

### Ageing

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

### Tasting Note

Deep ruby in colour. The nose reveals expressive aromas of red fruit and subtle floral hints. The palate starts in an charming way, evolving into a remarkably ample wine and it's upheld by a solid, balanced structure. Tannins are finely integrated, and their velvety texture gives the wine an engaging elegance. The finish is fresh, precise 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%

#### Analytical Data

Total Acidity: 5,4 gr/L  
pH: 3,78  
Residual Sugar: 1,6 gr/L

#### Winemaker

Cátia Barbeta  
Manuel Lobo

#### 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

January 2025

