



CRASTO ALTITUDE 430 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

70% Tinta Francisca; 30% Touriga Nacional

Winemaking

The harvested grapes are transported in 22 kg plastic boxes and rigorously sorted on arrival to the winery. They are then destemmed and slightly crushed, and transferred to temperature-controlled stainless steel tanks where fermentation takes place for 4 days with skin contact and very gentle extraction. The grapes are then pressed and the juice is transferred to barrels where it finishes the fermentation.

Ageing


12 months in used French oak barrels.

Tasting Note

Garnet in colour. The nose offers expressive notes of red fruit, perfectly balanced with delicate woodland and fine spice aromas. The palate starts in an engaging way, evolving into a wine of excellent volume and fine texture. This is a seductive wine, with a fresh, elegant finish. Crasto Altitude 430 embodies all the freshness and elegance that the Tinta Francisca and Touriga Nacional grapes deliver when planted at an altitude of 430 metres, with a north facing aspect.



Technical information

Age of Vines 18 years	Aspect and Altitude North 430 m	Alcohol, ABV 12,5%	Analytical Data Total Acidity: 4,8 gr/L pH: 3,7 Residual Sugar: 1,6 gr/L	Winemaker Manuel Lobo Cátia Barbeta
Serving temperature 16-18°	Landscaping <i>Vinha ao alto</i> (rows of vines planted up and down the slope) and <i>patamares</i> (terraces) with one rows of vines	Bottling October 2024	 VEGAN	

Quinta do Crasto - Gouvinhas
5060-063 Sabrosa
Portugal

www.quintadocrasto.pt



Email: crasto@quintadocrasto.pt
Tel.: +351 254 920 020
Fax: +351 254 920 788