



QUINTA DO CRASTO

SINCE 1615

CRASTO RED 2023

Appellation

Douro

Viticultural Year

2023 was another atypical year in the Douro: the winter was mild and rainy, the spring was very dry and warm, and the summer was hot, with high rainfall levels in June and September. Regarding the growth cycle, budburst was slightly later than usual, with high spring temperatures bringing an early onset of both flowering and veraison. This resulted in the second earliest harvest at Quinta do Crasto, with the white grape picking beginning on August 10th. Winter rainfall and temperatures were higher than average in the sub-regions of Cima Corgo and Douro Superior. High cumulative rainfalls were recorded between November and January, whereas less rain than average fell in February. December was the wettest month in both sub-regions. This plentiful rain had a significantly favourable impact on groundwater reserves. March to May precipitation was far below the previous 30-year average, while temperatures were higher than normal. April was especially warm and dry. June recorded high rainfall, which, in Douro Superior, was accompanied by hail. July and August were quite dry. Average temperatures during this period were close to average, except in August, which was very hot.

Although early September witnessed optimal ripening conditions, the latter half of the month brought thunderstorms, with intense rainfall falling in a short space of time. October was also markedly cool and rainy. Despite the challenge posed by soil and weather conditions and the increased pest and disease pressure, the grapes entering the winery were healthy and fully ripe, resulting in highly balanced and elegant wines with good colour, structure, and lots of character.

Grape Varieties

Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Barroca

Winemaking

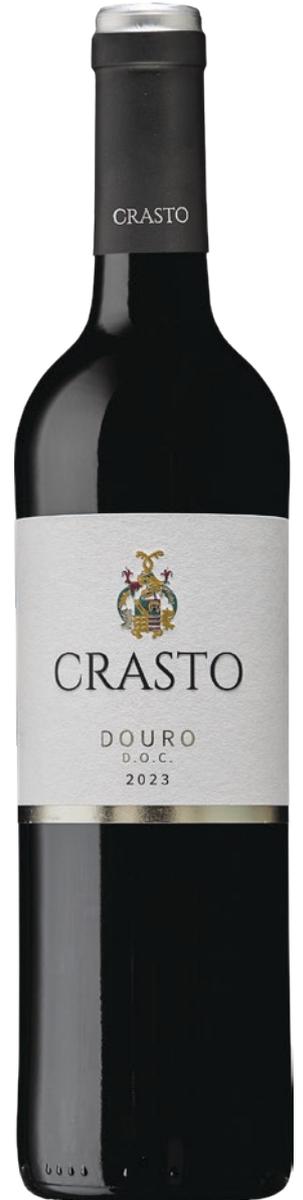
Grapes are taken to the winery in 22 kg boxes. After a rigorous selection, the stalks are removed and the grapes are crushed and transferred to stainless steel vats.

Ageing

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

Tasting Note

Deep, vivid ruby color. The nose is intense and well-defined, revealing notes of ripe red fruits with floral nuances that add freshness and complexity. On the palate, it has a silky and captivating attack, growing in volume and depth throughout the tasting. Its structure is firm and balanced, with polished and silky tannins that reinforce its elegant character. It finishes fresh, long, and with great precision. A wine that truly expresses the identity of the Douro, highlighting the typical characteristics of the region and the purity of its fruit.



Technical information

Age of Vines

More than 20 years old

Aspect and Altitude

East - South - West - North
120-450 metres

Alcohol, ABV

14%

Analytical Data

Total Acidity: 5 gr/L
pH: 3,71
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

December 2025

