



QUINTA DO CRASTO

SINCE 1615

CRASTO SUPERIOR 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, Touriga Franca, Tinta Roriz and Sousão

Winemaking

The grapes, coming from the best Touriga Franca plots of Quinta do Crasto, are brought to the winery in 22 kg boxes where they undergo strict selection. After 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

In French oak barrels for about 12 months.

Tasting Note

Deep red in colour, with subtle purple highlights. On the nose, it is expressive and engaging, combining ripe wild berry fruit with woodland freshness and delicate notes of spices. On the palate, it shows great balance and precision, evolving into a solid structure, supported by firm and finely polished tannins, which provide texture and depth. The finish is long, elegant and lingering. This is a wine with a strong identity which truly conveys the character of the Douro Superior sub-region.



Technical information

Age of Vines

20 years old

Aspect, Soil and Altitude

East - North
130 - 450 metres

Alcohol, ABV

14%

Analytical Data

Total Acidity: 5,2 gr/L
pH: 3,68
Residual Sugar: 1,6 gr/L

Winemaking

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

February 2026



VEGAN