



## CRASTO SUPERIOR SYRAH 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 97% Syrah; 3% Viognier

### Winemaking

The grapes, coming from our property Quinta da Cabreira in the Douro Superior sub-region, are taken to the winery in plastic boxes and rigorously inspected on a sorting table on arrival. The grapes are then completely destemmed and slightly crushed. After this, the juice is transferred to temperature-controlled stainless steel tanks and once the fermentation is completed a gentle pressing is performed.

### Ageing About 16 months in French oak barrels.

### Tasting Note

Deep ruby in colour. The nose reveals a remarkable aromatic expression, showing ripe black fruits and hints of forest, wrapped by delicate notes of fresh spices; everything is balanced and engaging on the nose. On the palate, the wine is dense and succulent, with firm yet refined tannins that provide structure and elegance. This is an expressive wine, true to the Syrah grape variety's identity, with a fresh, long, lingering finish.



### Technical Information

|                                           |                                                                                                                                                                |                                   |                                                                                                       |                                                   |
|-------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------|-------------------------------------------------------------------------------------------------------|---------------------------------------------------|
| <b>Age of Vines</b><br>16 to 21 years old | <b>Aspect and Altitude</b><br>East - South - West - North<br>120-450 metres                                                                                    | <b>Alcohol, ABV</b><br>14,5%      | <b>Analytical Data</b><br>Total Acidity: 5,2 gr/L<br>pH: 3,66<br>Residual Sugar: 1,6 gr/L             | <b>Winemaking</b><br>Cátia Barbeta<br>Manuel Lobo |
| <b>Serving Temperature</b><br>16-18°      | <b>Landscaping</b><br><i>Vinha ao alto</i> (rows of vines<br>planted up and down the slope)<br>and <i>patamares (terraces)</i> with one and two rows of vines. | <b>Bottling</b><br>September 2025 | <br><b>VEGAN</b> |                                                   |

Quinta do Crasto - Gouvinhas  
5060-063 Sabrosa  
Portugal

[www.quintadocrasto.wine](http://www.quintadocrasto.wine)



Email: [crasto@quintadocrasto.pt](mailto:crasto@quintadocrasto.pt)  
Tel.: +351 254 920 020  
Fax: +351 254 920 788