

QUINTA DO CRASTO TOURIGA FRANCA 2021

Appellation

Douro

Viticultural Year

2021 will be remembered for its freshness and elegance. In a year when particularly unstable weather conditions presented challenges both in the vineyard and in the winery, it took a large dose of meticulous planning, periodic monitoring, and adaptability to achieve the level of excellence that was finally accomplished

Following a cold winter with abundant rainfall, the vines began the growth cycle with healthy water reserves. Mild temperatures from budburst to veraison meant that the vines underwent very little stress, hastening the growth cycle by approximately 15 days relative to the five-year average.

The harvest began in the last week of August with hot, dry days and cold nights. The first rains came on the 1st and 2nd of September, as the average temperature fell, and harvesting was completed smoothly amidst pleasant temperatures.

This memorable year has produced elegant, full-bodied wines with excellent freshness, refined fruit aromas and silky tannins, wines with excellent bottle-ageing potential.

Grape Varieties

100% Touriga Franca

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 fermentation is completed a gentle pressing is performed.

Ageing

18 months in French oak barrels.

Tasting Note

Deep, concentrated purple in colour. The nose reveals lots of complexity and aroma precision, with well-defined notes of ripe forest fruits —blackberry, cassis and blueberry— harmoniously integrated with delicate hints of sweet spices and subtle floral notes.

On the palate, it stands out for its broad, engaging attack, displaying remarkable volume and structure. The fine-textured, firm and persistent tannins give the wine elegance, depth and ageing potential.

A faithful reflection of the Touriga Franca grape variety, this wine authentically expresses the aromatic and structural profile of the variety, revealing both balance and potential for a long bottle ageing.



Technical information

Age of Vines

Vines planted in 1984

Aspect, Soil and Altitude

East - South 300 metres

14,5%

Alcohol, ABV

Analytical Data Total Acidity: 5,5 gr/L pH: 3,68

Residual Sugar: 1,6 gr/L

Winemaking Cátia Barbeta Manuel Lobo



Serving temperature 16-18°

Landscaping Socalcos (terraces supported by stone walls) **Bottling** January 2024

Ouinta do Crasto - Gouvinhas 5060-063 Sabrosa

Portugal

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