QUINTA DO CRASTO
SINCE 1615

QUINTA DO CRASTO TOURIGA FRANCA 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, 46.5º, 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
100% Touriga Franca

Winemaking
The grapes, sourced from the finest Touriga Franca plots at Quinta do Crasto, were transported in 22-kg crates and underwent rigorous sorting upon arrival at the winery. After complete destemming and gentle crushing, the must was transferred to temperature-controlled stainless steel fermentation tanks. At the end of alcoholic fermentation, a gentle pressing was carried out.

Ageing
Aged in new French oak barrels for 18 months.

Tasting Note
With a deep, intense violet color, this wine has a fresh and expressive aromatic profile, marked by notes of ripe berries - such as blackberry, cassis and blueberry – as well as delicate hints of spice and subtle floral notes. On the palate, it is full-bodied and enveloping, with good volume and a solid structure.
The firm, refined and well-integrated tannins bring depth and elegance to the wine, leading to a fresh, persistent and balanced finish.
An authentic expression of the Touriga Franca grape variety with an outstanding aging potential in the bottle.

Technical information

Age of Vines
Vines planted in 1984

Aspect, Soil and Altitude
East - South west – North
Schist / 120 to 450 meters

Alcohol, ABV
13%

Winemaking
Cátia Barbeta
Manuel Lobo

Bottling
May 2025

Serving temperature
16-18º

Landscaping
Traditional terraced vineyards

Analytical Data
Total Acidity: 6 gr/L
pH: 3,61
Total Sugar: (Glu + Frut): <0,6

VEGAN

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