



QUINTA DO CRASTO TOURIGA NACIONAL 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 Nacional

Winemaking

The grapes, coming from the best Touriga Nacional 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 in colour, almost opaque, enhanced by attractive purple hues. The nose displays a fresh and vibrant aromatic expression, showing delicate notes of violets and wildflowers, in harmony with pure notes of wild berries. On the palate, it reveals precision and harmony, with an immediate elegance that gives way to a firm, engaging texture. The polished and refreshing tannins support a cohesive whole, culminating in a long, lively, and promising finish. This is a wine with grit and sophistication, envisioned to evolve with distinction over time.



Technical information

Age of Vines

Vines planted in 1984

Aspect, Soil and Altitude

East - South - West - North
300 metres

Alcohol, ABV

14%

Analytical Data

Total Acidity: 5,2 gr/L
pH: 3,66
Residual Sugar: 1,6 gr/L

Winemaking

Cátia Barbeta
Manuel Lobo

Serving temperature

16-18°

Landscaping

Patamares (*terraces*)
with two rows of vines

Bottling

January 2024



VEGAN

Quinta do Crasto - Gouvinhas
5060-063 Sabrosa
Portugal

www.quintadocrasto.wine



Email: crasto@quintadocrasto.pt
Tel.: +351 254 920 020
Fax: +351 254 920 788