QUINTA DO CRASTO
SINCE 1615

QUINTA DO CRASTO VINHA MARIA TERESA 2021

Appellation
Douro

Viticultural Year
The 2021 harvest began on August 23rd and will certainly be remembered as a year of great freshness and elegance. It was a challenging year both in the vineyard and in the winery, marked by unstable weather. Therefore, rigorous planning, regular monitoring and the ability to adapt were essential to achieving high levels of quality. Following a harsh Winter with good rainfall, the vines began their growing season with ample reserves. The mild temperatures recorded from budbreak through the flowering stage allowed for a balanced vine development with no significant stress. These conditions have led to the growing season starting approximately 15 days earlier than the average for the last five years. The harvest began in the last week of August, under hot and dry conditions with cool nights. On September 1st and 2nd , the first rains fell allowing for a decrease on average temperatures. Such conditions allowed the harvest to proceed smoothly and in milder temperatures, bringing a balanced ripening of the grapes. The Maria Teresa vineyard reached its peak ripeness on September 17th and 18th, when the grapes were harvested. 2021vintage will be remembered for producing wines of great elegance, characterized by excellent freshness, very refined aromas and silky tannins. A year of great balance and distinction, with wines showing excellent aging potential in the bottle.



Grape Varieties
Old Vines - Field blend

Winemaking
The grapes from Vinha Maria Teresa were transported in 22-kg boxes and underwent rigorous sorting on a sorting table upon arrival at the winery. After complete destemming and traditional treading in lagares, the must was transferred to temperature-controlled stainless steel fermentation tanks. At the end of alcoholic fermentation, gentle pressing was carried out.

Ageing
Quinta do Crasto Vinha Maria Teresa 2021 was aged for 20 months in 100% new oak barrels (90% French and 10% American oak).
The final blend is the result of a selection of the very best barrels.

Tasting Note
With an intense ruby color, it reveals remarkable aromatic complexity on the nose, marked by ripe wild berries, enveloped by delicate hints of spices and fresh forest notes, with rockrose standing out.
On the palate, it is powerful and elegant, with a solid structure and firm tannins, and a silky texture. The finish is long, balanced, and persistent.
A vineyard-specific wine with a unique character that reflects the identity of the century-old Maria Teresa Vineyard and its deep sense of place. Its structure and balance give it excellent aging potential in the bottle.

Technical information

Age of Vines More than 100 years	**Aspect, Soil and Altitude** East, Schist soil 120-190 m	**Alcohol, ABV** 14%	**Winemaking** Cátia Barbeta Manuel Lobo	**Bottling** February 2024
Serving temperature 16-18°	**Landscaping** *Socalcos* (terraces supported by stone walls)	**Analytical Data** Total Acidity: 5,6 gr/L pH: 3,55 Total Sugar (Glu + Frut): <0,6		V-LABEL INTERNATIONAL V-LABEL.COM VEGAN

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