



QUINTA DO CRASTO VINTAGE PORTO 2021

Appellation
Porto / Port

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

Old Vines - Field Blend

Winemaking

The grapes from Old Vines are taken to the winery in plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes with their stems are then slightly crushed and transferred to a traditional stone tank ('lagar') where they are foot trodden. After this, the grape spirit is added to stop the fermentation and fortify the wine.

Ageing

About two years in 9000-litre oak vats.


Bottled without fining or filtration; a light sediment may form in the bottle over time.

Tasting Note

Dark purple in colour, almost opaque. The nose shows fresh notes of gum cistus and bramble and delicate hints of cocoa. The palate starts in a vigorous way and evolves into a compact wine, with solid, yet elegant tannins that provide a firm backbone. This is a complex and persistent wine, with a long ageing potential.



Technical information

Age of Vines More than 60 years old	Aspect, Soil and Altitude East - South; Schist 120-450 metres	Alcohol, ABV 20%	Analytical Data Total Acidity: 3,13 gr/L pH: 3,87 Residual Sugar: 118 gr/L Baumé - 4	Winemakers Manuel Lobo Cátia Barbeta
Serving temperature 14-16°	Landscaping Socalcos (terraces supported by stone walls)	Bottling April 2024		

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