



QUINTA DO CRASTO VINTAGE PORTO 2022

Appellation
Porto / Port

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, 46.5°, 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
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 displays a vibrant range of aromas, with fresh notes of gum cistus and bramble and delicate hints of cocoa highlighting its complexity and depth. The palate starts in a vigorous way and evolves into a compact wine, with firm, yet finely textured tannins that provide a firm and perfectly balanced backbone. This is a complex and persistent wine, with a long ageing potential, capable of improving and developing new and complex layers over time.

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: 3,5 gr/L pH: 3,9 Residual Sugar: 92 gr/L Baumé : 3,3	Winemakers Cátia Barbeta Manuel Lobo
Serving temperature 14-16°	Landscaping Socalcos (terraces supported by stone walls)	Bottling November 2024		 VEGAN



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