



# QUINTA DO CRASTO

SINCE 1615

## QUINTA DO CRASTO VINTAGE PORTO 2023

### Appellation

Porto / Port

### Viticultural Year

2023 was another atypical year in the Douro: the winter was mild and rainy, the spring was very dry and warm, and the summer was hot, with high rainfall levels in June and September. Regarding the growth cycle, budburst was slightly later than usual, with high spring temperatures bringing an early onset of both flowering and veraison. This resulted in the second earliest harvest at Quinta do Crasto, with the white grape picking beginning on August 10th. Winter rainfall and temperatures were higher than average in the sub-regions of Cima Corgo and Douro Superior. High cumulative rainfalls were recorded between November and January, whereas less rain than average fell in February. December was the wettest month in both sub-regions. This plentiful rain had a significantly favourable impact on groundwater reserves. March to May precipitation was far below the previous 30-year average, while temperatures were higher than normal. April was especially warm and dry. June recorded high rainfall, which, in Douro Superior, was accompanied by hail. July and August were quite dry. Average temperatures during this period were close to average, except in August, which was very hot. Although early September witnessed optimal ripening conditions, the latter half of the month brought thunderstorms, with intense rainfall falling in a short space of time. October was also markedly cool and rainy. Despite the challenge posed by soil and weather conditions and the increased pest and disease pressure, the grapes entering the winery were healthy and fully ripe, resulting in highly balanced and elegant wines with good colour, structure, and lots of character.

### 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 trodden. After this, the grape spirit is added to precisely stop the fermentation, ensuring the desired balance between alcohol content and residual sugar.

### 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

Deep purple in colour with high density. The nose shows a concentrated and complex aroma profile, dominated by fresh notes of gum cistus and wild blackberries. These aromas are complemented by subtle nuances of cocoa that add depth to the nose. On the palate, it reveals an intense and structured attack, evolving into a wine of great concentration and a compact matrix. The tannins are consistent, with a polished texture and perfect integration, providing the wine a solid structure. The finish is long and lingering, revealing great ageing potential in the bottle. A wine that celebrates the singularity of a Vintage, distinct in every detail.



### 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: 4,1 gr/L  
pH: 3,72  
Residual Sugar: 98 gr/L  
Baumé : 3,4

#### Winemaking

Cátia Barbeta  
Manuel Lobo

#### Serving temperature

14-16°

#### Landscaping

*Socalcos*  
(terraces supported  
by stone walls)

#### Bottling

September 2025



VEGAN

Quinta do Crasto - Gouvinhas  
5060-063 Sabrosa  
Portugal

[www.quintadocrasto.wine](http://www.quintadocrasto.wine)



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