



QUINTA DO CRASTO VINTAGE PORTO 2024

Appellation

Porto / Port

Viticultural Year

The 2024 viticultural year in the Douro Valley was marked by favourable weather conditions, with moderate temperatures and rainfall levels close to the historical average. The accumulated rainfall at Quinta do Crasto was 581.8 mm – slightly below the average of the last 30 years (627.8 mm) – and the average temperature was 0.54°C above the climatological normal. Rainfall at Quinta da Cabreira, in the Douro Superior, was 561.6 mm, 12% higher than the average of the last 20 years. Although weather conditions favoured the development of the vines, they also resulted in strong potential disease pressure such as mildew, powdery mildew and rot. This disease pressure was intensified by the rainfall and mild temperatures between April and July. However, strict vineyard management avoided any impact on quality. During the summer, mild temperatures during the day and cool nights promoted a slow and balanced ripening process, allowing the full development and balance of all the grape berries compounds. Despite the lack of rain during the final stages of the ripening process, the rainfall of the previous months ensured the necessary water comfort, keeping the vines with good vitality until the end of the formation and ripening of the grape bunches. The favourable conditions during ripening, along with constant monitoring of the weather parameters and soil moisture, led to a gradual and exceptional harvest, with the grapes reaching their optimum ripeness point between August and October. The harvest at the Quinta do Crasto winemaking centre began on August 20 and ended on October 9. Wines from 2024 reflect the balance and harmony of this viticultural year. White and rosé wines stand out for their vibrant intensity, aroma complexity and natural acidity, which provides freshness and liveliness. Red wines impress with their chromatic depth, remarkable elegance and vigorous structure, with ripe tannins that provide a silky and refined texture. Benefiting from the warm summer, Port wines have an appealing aroma intensity and a solid structure. The year 2024 proved to be truly exceptional, with wines of outstanding quality that show the perfect alignment between natural conditions and viticulture, standing out for their excellence and unique character.

Grape Varieties

Old Vines - Field Blend

Winemaking

The grapes sourced from old vines were transported in 22-kg boxes and subjected to rigorous sorting upon arrival at the winery. After gentle crushing, without destemming, the grapes are sent to a traditional wine press where they are foot trodden at regular intervals. Alcoholic fermentation was precisely halted with the addition of fortified brandy, ensuring the desired balance between alcohol content and residual sugar.

Ageing

Quinta do Crasto Vintage Port was aged for two years in 9.000-liter old Portuguese oak casks. It was bottled without fining or filtration and may develop sediment as it ages and it should be decanted before serving.

Tasting Note

With a deep violet color and remarkable concentration, this 2024 Vintage Port authentically expresses the classic character of an exceptional year in the Douro. Its aromatic profile reveals great definition and complexity, marked by intense notes of rockrose, wild blackberries, and fresh black fruits, enveloped by delicate nuances of cocoa and fine spices, which add depth and sophistication. On the palate, it reveals a precise and structured attack, evolving with balance into a dense and compact structure. The tannins, firm yet elegantly polished, are perfectly integrated, giving the wine tension, depth, and extraordinary aging potential. The finish is long, persistent, and harmonious, hinting at remarkable aging potential in the bottle. A 2024 Vintage with a classic profile, which faithfully reflects the identity of the year and the unique character of a great Vintage Port.

Technical information

Age of Vines
Avarege 70 years

Aspect, Soil and Altitude
East - South; Schist
120-450 metres

Alcohol, ABV
19,5%

Analytical Data
Total Acidity: 4,3 gr/L
pH: 3,67
Total Sugar (G+F) g/L: 98gr/L: 90
Baumé : 3

Winemaking
Cátia Barbeta
Manuel Lobo

Serving temperature
14-16°

Landscaping
Socalcos
(terraces supported by stone walls)

Bottling
April 2026



Quinta do Crasto - Gouvinhas
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