QUINTA DO CRASTO
SINCE 1615

CRASTO 50 YEAR OLD TAWNY PORTO

Appellation
Porto / Port

50 Year Old Tawny
Crasto 50 Year Old is an aged tawny Port that has been matured in Portuguese oak vats for an average of 50 years. Made from selected Port wines coming from our best vineyards, this blend combines the complexity given by the older wines with the freshness and lively acidity delivered by younger wines. The result is a sophisticated, balanced wine.

Grape Varieties
Old Vines - Field Blend

Winemaking
The grapes, coming from Old Vines, are taken to traditional stone tanks ('lagares'), where they are fermented with foot-treading carried out by men at regular intervals. This ancestral method guarantees a balanced extraction of colour, tannins and aroma compounds, promoting a uniform, gentle maceration. Fermentation is stopped by adding high-quality grape spirit.

Ageing
Crasto 50 Year Old Tawny Port is a blend of wines from different vintages aged in small Portuguese oak barrels for an average of 50 years, where the wines developed a unique complexity and elegance.

Tasting Note
Deep amber hue, with subtle greenish highlights, an appearance that reveals a long oxidative evolution and careful ageing in wood.
On the nose, the wine reveals great complexity and aromatic depth, with dried fruits and nuts (figs, dates, walnuts, toasted almonds), candied orange peel, honey, sweet spices and a light touch of iodide. All the aroma elements are harmoniously integrated, reflecting the maturity and balance of the blend.
On the palate, it shows great concentration and velvety texture, with a fine balance between structure, freshness and elegance. The sweetness is balanced by a vibrant acidity, which enhances the tasting experience, while the tannins, of excellent quality and gracefully integrated, offer solid structural support and contribute to the wine's persistence and complexity.
The finish is long, precise and lingering, reflecting the sophistication and unique profile of a very old Tawny Port.



Technical information

Age of Vines Average 70 years old	**Aspect, Soil and Altitude** East - South; Schist 120-450 metres	**Alcohol, ABV** 21%	**Analytical Data** Total Acidity: 7,48 gr/L pH: 3,62 Residual Sugar: 180 gr/L Baumé - 8	**Winemaker** Cátia Barbeta Manuel Lobo
Serving temperature 12-14°	**Landscaping** *Socalcos* (terraces supported by stone walls)	**Bottling** March 2025		

Quinta do Crasto - Gouvinhas
5060-063 Sabrosa
Portugal

www.quintadocrasto.wine

Email: crasto@quintadocrasto.pt
Tel.: +351 254 920 020
Fax: +351 254 920 788