



CRASTO TAWNY RESERVA PORTO

Appellation Porto

Crasto Tawny Reserva

Quinta do Crasto Tawny Reserve is crafted from a selection of Port wines aged in Portuguese oak casks. The blend is carefully assembled to preserve the wine's freshness and fruitiness, while incorporating the notes and complexity resulting from the aging process in wood.

Grape Varieties Old Vines - Field Blend

Winemaking

The grapes, sourced from old vines, underwent rigorous sorting upon arrival at the winery. After gentle crushing, without destemming, the grapes were sent to a traditional wine press where they were trodden at regular intervals.

Alcoholic fermentation was precisely halted by adding fortified brandy, ensuring the desired balance between the alcohol content and residual sugar.

Ageing Crasto Tawny Reserva was aged for 7 years in 9,000-liter old Portuguese oak casks.

Tasting Note

Amber in color, it has an elegant and complex aroma, with notes of dried fruits, figs, and delicate spices. On the palate it reveals a smooth and enveloping texture, with great freshness and balance. The finish is long, elegant, and persistent.



Technical information

Age of Vines Old Vines - Field Blend	Aspect, Soil and Altitude East - North Schist - 120-450 metres	Álcool 19%	Winemaking Cátia Barbeta Manuel Lobo	Bottling July 2026
Serving temperature 12-14°	Landscaping <i>Socalcos</i> (terraces supported by stone walls)	Analytical Data Total Acidity: 3,6 gr/L pH: 3,65 Residual Sugar: 106gr/L Baumé - 3,6		

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