



CRASTO ROSÉ 2025

Appellation
Douro

Viticultural Year

The 2025 growing season was generally marked by hot and dry conditions in the two sub-regions where our estates are located, with below-average rainfall and an irregular distribution throughout the cycle. Winter and spring saw significant rainfall, ensuring some water reserves, while summer was characterized by very high temperatures and successive prolonged heat waves. August stood out for its intense heat, contrasting with a cooler September, which favored balanced ripening. Downy mildew pressure was significant in the spring, requiring rigorous technical monitoring. High temperatures and water stress affected vegetative and reproductive development, resulting in a general reduction in production and smaller berries. The harvest began early, in mid-August and continued under mostly dry conditions until its conclusion. The milder temperatures of September allowed for more uniform ripening, contributing to a very promising quality potential, despite the recorded production losses. The white and rosé wines stand out for their precise and complex aromatic expression, combined with well-integrated natural acidity resulting in crisp, fresh and balanced profiles. In the red wines, an exceptional level of phenolic ripeness is evident, reflected in the intensity and depth of color, as well as in the quality of the tannins, which are ripe. The red wines show a solid structure, dense texture, and great balance with remarkable persistence on the palate and a defined varietal expression, foreshadowing excellent aging potential in the bottle. For Port wines the year produced musts of high concentration and quality. The Ports are marked by aromatic intensity and a solid structure. The well-integrated tannins, supported by freshness and balance, result in elegant, complex wines with high aging potential.

Grape Varieties

85% Touriga Nacional, 15% Tinta Roriz

Winemaking

The grapes sourced from pre-selected plots were transported in 22-kg boxes and subjected to rigorous sorting upon arrival at the winery. Once destemmed and gently pressed, only the free-run juice is collected and transferred to stainless-steel tanks, where it remained at a temperature of 8°C for 48 hours to settle. Alcoholic fermentation took place in temperature controlled stainless-steel tanks for approximately 30 days.

Ageing

3 months in stainless-steel tanks, with partial stirring of the lees (*bâtonnage*)

Tasting Note

Pale salmon color with an attractive sheen and a clear appearance. The aroma is well-defined showing notes of small red berries - typical of the Douro - that blend harmoniously with subtle floral nuances. The palate is fresh and balanced with lively acidity that lends precision, supported by a smooth and enveloping texture. Its subtle mineral component adds depth and elegance. The finish is fresh, harmonious, and pleasantly persistent. A Rosé of great elegance, clearly expressing the identity of its origin and the precision of winemaking.



Technical information

Age of Vines More than 20 years old	Aspect, Soil and Altitude East - North Schist / 450 metres	Alcohol, ABV 12,5%	Winemaking Cátia Barbeta Manuel Lobo	Bottling January 2026
Serving temperature 8-10°	Landscaping Patamares (terraces) with two rows of vines	Analytical Data Total Acidity: 5,2 gr/L pH: 3,42 Total Sugar (Glu + Frut): 0,84 gr/L		



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