QUINTA DO CRASTO
SINCE 1615

CRASTO SUPERIOR RED 2023

Appellation
Douro



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
Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão

Winemaking
The grapes, coming from the best Touriga Franca plots of Quinta do Crasto, are brought to the winery in 22 kg boxes where they undergo strict selection. After complete destemming and slight crushing, the juice is transferred to temperature-controlled stainless-steel tanks. Once the alcoholic fermentation is completed, the juice is gently pressed.

Ageing
In French oak barrels for about 12 months.

Tasting Note
Deep red in colour, with subtle purple highlights. On the nose, it is expressive and engaging, combining ripe wild berry fruit with woodland freshness and delicate notes of spices. On the palate, it shows great balance and precision, evolving into a solid structure, supported by firm and finely polished tannins, which provide texture and depth. The finish is long, elegant and lingering. This is a wine with a strong identity which truly conveys the character of the Douro Superior sub-region.

Technical information

Age of Vines 20 years old	**Aspect, Soil and Altitude** East - North 130 - 450 metres	**Alcohol, ABV** 14%	**Analytical Data** Total Acidity: 5,2 gr/L pH: 3,68 Residual Sugar: 1,6 gr/L	**Winemaking** Cátia Barbeta Manuel Lobo
Serving temperature 16-18°	**Landscaping** *Vinha ao alto* (rows of vines planted up and down the slope) and *patamares* (terraces) with one and two rows of vines	**Bottling** February 2026		VEGAN

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