



CRASTO SUPERIOR SYRAH 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

97% Syrah; 3% Viognier

Winemaking

The grapes, coming from our property Quinta da Cabreira in the Douro Superior sub-region, are taken to the winery in plastic boxes and rigorously inspected on a sorting table on arrival. The grapes are then completely destemmed and slightly crushed. After this, the juice is transferred to temperature-controlled stainless steel tanks and once the fermentation is completed a gentle pressing is performed.

Ageing

About 16 months in French oak barrels.

Tasting Note

Deep ruby in colour. The nose reveals a remarkable aromatic expression, showing ripe black fruits and hints of forest, wrapped by delicate notes of fresh spices; everything is balanced and engaging on the nose. On the palate, the wine is dense and succulent, with firm yet refined tannins that provide structure and elegance. This is an expressive wine, true to the Syrah grape variety's identity, with a fresh, long, lingering finish.



Technical Information

Age of Vines

16 to 21 years old

Aspect and Altitude

East - South - West - North
120-450 metres

Alcohol, ABV

14,5%

Analytical Data

Total Acidity: 5,2 gr/L
pH: 3,66
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

September 2025



VEGAN

Quinta do Crasto - Gouvinhas
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