



## FLOR DE CRASTO 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

Tinta Roriz, Touriga Franca and Touriga Nacional

### Winemaking

The grapes were harvested manually and transported in 22-kilogram boxes, undergoing rigorous sorting upon arrival at the winery. After a complete destemming and light crushing, the must was transferred to temperature-controlled stainless steel fermentation tanks. At the end of alcoholic fermentation a gentle pressing was carried out.

### Ageing

In temperature-controlled stainless steel vats.

### Tasting Note

With a deep, bright ruby color this wine shows an expressive and well-defined aromatic profile. The red fruit emerges clearly and fresh with subtle floral notes that add finesse and complexity. On the palate, the harmonious and elegant attack evolves into a wine with good volume and a silky texture. The structure is balanced with polished and well-integrated tannins that support the wine with precision. Its fresh, balanced and persistent finish brings a sensation of liveliness and purity.



### Technical Information

**Age of Vines**  
Up to 20 years old

**Aspect, Soil and Altitude**  
East - South - West - North  
120-450m

**Alcohol, ABV**  
13,5%

**Analysis**  
Total Acidity: 4,9 gr/L  
pH: 3,66  
Residual Sugar: 1,6 gr/L

**Winemaking**  
Cátia Barbeta  
Manuel Lobo

**Serving Temperatura**  
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**  
November 2025



Quinta do Crasto - Gouvinhas  
5060-063 Sabrosa  
Portugal

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