QUINTA DO CRASTO
SINCE 1615

CRASTO RESERVA OLD VINES 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
Old vines - Field blend

Winemaking
The grapes, coming from old vines, are taken to the winery in 22 kg plastic boxes and undergo strict selection on arrival. Following a complete destemming and slight crushing, the juice is transferred to temperature-controlled stainless-steel tanks. Once the alcoholic fermentation is completed a gentle pressing is performed.

Ageing
About 18 months in French (85%) and American (15%) oak barrels.

Tasting Note
Deep ruby in colour. This wine reveals a complex and captivating aroma profile, marked by its depth and sophistication. Ripe red fruits emerge in perfect harmony with subtle notes of wild vegetation, fresh hints of gum cistus, and fine spices. On the palate, the wine starts out elegantly, developing a structured and precise profile, supported by velvety, perfectly integrated tannins. This is a genuine wine, with great balance, vibrant freshness, and a long, memorable finish. A distinct and faithful expression of the old vines of Quinta do Crasto, revealing all their complexity and identity.

Technical Information

Age of Vines 70 years old on average	**Aspect, Soil and Altitude** East - South - West - North 120-450 m	**Alcohol, ABV** 14,5%	**Analytical Data** Total Acidity: 5,4 gr/L pH: 3,71§ Residual Sugar: 1,6 gr/L	**Winemaking** Cátia Barbeta Manuel Lobo
Serving Temperature 16-18°	**Landscaping** *Socalcos* (terraces supported by stone walls)	**Bottling** October 2025		VEGAN

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