QUINTA DO CRASTO
SINCE 1615

CRASTO RESERVA OLD VINES

Appellation
Douro

Viticultural Year
2021 will be remembered for its freshness and elegance. In a year when particularly unstable weather conditions presented challenges both in the vineyard and in the winery, it took a large dose of meticulous planning, periodic monitoring, and adaptability to achieve the level of excellence that was finally accomplished. Following a cold winter with abundant rainfall, the vines began the growth cycle with healthy water reserves. Mild temperatures from budburst to veraison meant that the vines underwent very little stress, hastening the growth cycle by approximately 15 days relative to the five-year average. The harvest began in the last week of August with hot, dry days and cold nights. The first rains came on the 1st and 2nd of September, as the average temperature fell, and harvesting was completed smoothly amidst pleasant temperatures. This memorable year has produced elegant, full-bodied wines with excellent freshness, refined fruit aromas and silky tannins, wines with excellent bottle-ageing potential.

Grape Varieties
Old vines (mixed plantings with 25 to 30 different grape varieties)

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, the juice is gently pressed.

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

Tasting Note
Deep dark ruby in colour. The nose impresses for its depth and complexity, showing aromas of ripe red fruits in perfect harmony with notes the wood forest and hints of fresh gum cistus. The palate starts in an elegant way, evolving into solid, structured wine, with velvet-textured tannins. Engaging, with a balanced, fresh, and persistent finish. This is a wine with an extraordinary complexity that fully reflects the essence of the old vines of Quinta do Crasto.

Technical Information

Age of Vines 70 years old on average	**Aspect, Soil and Altitude** East - South - West - North 120-450 m	**Alcohol, ABV** 14%	**Analytical Data** Total Acidity: 5,2 gr/L pH: 3,66 Residual Sugar: 1,6 gr/L	**Winemaker** Manuel Lobo Cátia Barbeta
Serving Temperature 16-18°	**Landscaping** *Socalcos* (terraces supported by stone walls)	**Bottling** July 2023		VEGAN

Quinta do Crasto - Gouvinhas
5060-063 Sabrosa
Portugal

www.quintadocrasto.pt

Email: crasto@quintadocrasto.pt
Tel.: +351 254 920 020
Fax: +351 254 920 788