QUINTA DO CRASTO
SINCE 1615

CRASTO SUPERIOR SYRAH

Appellation
Douro

Viticultural Year
It was an extremely dry year. Lower than average rainfall throughout most of the growing season, together with high spring and summer temperatures, had a significant impact on both grape quantity and ripeness. The winter vine dormancy period was drier than normal and, from June onwards, the entire region suffered a severe drought accompanied by extreme heat. In fact, the highest temperature ever recorded in Portugal, 46.5º, took place in Pinhão. Particularly worrisome was that temperatures remained high at night, depriving the vines of the chance to cool off at end-of-day. Such high temperatures brought forward both the flowering and veraison. Although clusters were quite numerous, the negative impact of the weather yielded significantly smaller berries than usual with classic signs of extreme vine resilience as they defended themselves from the drought that set in early in their cycle. Ripeness monitoring was brought forward to early August, and the white varieties harvest began on 18 August. This was the second earliest harvest ever, after that of 2017. The analyses of ripeness identified some berry compound abnormality, with less sugar and acidity than normal, due to the forementioned weather conditions. Nevertheless, the old vines at Quinta do Crasto provided a pleasant surprise as the vines adapted well and produced excellent quality grapes. The vines were protected by their age and well-developed root systems with good conductivity that were able to reach deeper, moister soils, which protected them from water stress and low yields. Aspect and altitude of the different vineyard plots were preponderant in determining production levels, with lower areas demonstrating much lower yields than higher ones. Rainfall in the second week of September was of tremendous benefit to grape juices quality. Although the harvest had to be interrupted, the vines reacted quickly to the availability of water by increasing both the yield and alcohol levels of the juices without compromising fruit health. Despite the challenges of 2022, the wines presented moderate alcohol levels with balanced acidity, stable colours and good structure and, above all, fantastic elegance!

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.

Ageing
About 16 months in French oak barrels.

Tasting Note
Deep red-ruby in colour. The nose shows ripe black fruit notes and woodland aromas in perfect harmony with subtle notes of fresh spices. Concentrated and juicy, the palate offers well-structured and elegant tannins. The finish is fresh and persistent. This is an engaging wine that perfectly mirrors the typicity of the Syrah grape variety.

Technical Information

Age of Vines
13 to 18 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: 3,75
Residual Sugar: 1,8 gr/L

Winemaker
Manuel Lobo
Cátia Barbeta

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.

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VEGAN

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