



QUINTA DO CRASTO

SINCE 1615

CRASTO SUPERIOR RED 2020

Appellation

Douro

Viticultural Year

2020 was an extremely demanding year, not only due to the global pandemic, but also the harsh weather conditions that were particularly hot and dry during the critical grape ripening period. This was the warmest winter since 2005, accompanied however, with high rainfall, especially in December, both at Quinta da Cabreira (Douro Superior) and Quinta do Crasto (Cima Corgo). March to June were also hot and rainy, leading to an early budburst, which occurred about ten days earlier than usual. This weather was particularly worrisome as it represented a risk of potential vine disease and required rigorous monitoring by the viticulture team to avoid potential infection. July and August were hot, but soil water was fortunately sufficient to ensure correct grape ripening. However, it was essential not to miss the optimal harvest time, so as to prevent grape dehydration. The harvest started on 17 August and ended on 25 September. The yield was a lower than average with smaller bunches and smaller berries with an excellent skin-to-pulp ratio, which were, thus, highly concentrated. This Covid-19 vintage benefitted from all the professionalism and dedication of the Quinta do Crasto team and yielded white wines with excellent balance, freshness and aromatic definition and very complete reds with highly expressive fruit, seductive texture, and great persistence.

Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão

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 must is transferred to temperature-controlled stainless steel tanks.

Ageing

In French oak barrels for about 12 months.

Tasting Note

Deep dark violet colour. The nose is complex and engaging, offering aromas of wild berry fruits in perfect harmony with fresh hints of wood forest and fine spice. The palate starts in an elegant way, evolving into a wine of excellent volume and solid structure, with silky tannins giving a smooth texture. The finish is balanced and long lingering. This is an appealing wine that shows the unique identity of the Douro Superior.



Technical information

Age of Vines

19 years old

Aspect, Soil and Altitude

East - North
130 - 450 metres

Alcohol, ABV

14%

Analytical Data

Total Acidity: 5,1 gr/L
pH: 3,7
Residual Sugar: 1,7 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

Bottling

July 2023

