



QUINTA DO CRASTO

SINCE 1615

CRASTO ROSÉ 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

85% Touriga Nacional, 15% Tinta Roriz

Winemaking

The grapes, chosen from selected plots, are taken to the winery in 22 kg plastic boxes. On arrival in the winery they are rigorously inspected on a sorting table. The grapes are then destemmed and slightly pressed. Only the free run juice is used and it is transferred to stainless steel tanks where it remains for 48 hours at 8°C for decanting. The alcoholic fermentation takes place in temperature-controlled stainless steel tanks at 14°C for 30 days.

Ageing

3 Months in stainless steel vats, with occasional lees stirring.

Tasting Note

Delicate bright salmon in colour. Very fresh on the nose, with lively notes of wild berry fruit and delicate floral hints. The palate starts in an appealing, fresh way, evolving into a perfectly balanced wine, with a smooth texture and excellent minerality. This is a lovely wine, with a fresh and long lingering finish.



Technical information

Age of Vines

More than 20 years old

Aspect, Soil and Altitude

East - North
Schist / 450 metres

Alcohol, ABV

12,5%

Analytical Data

Total Acidity: 5,2 gr/L
pH: 3,56
Residual Sugar: 1,9 gr/L

Winemaker

Manuel Lobo
Cátia Barbeta

Serving temperature

8-10°

Landscaping

Vinha ao alto
(rows of vines planted up
and down the slope) and *patamares* (terraces) with one and two rows of vines

Bottling

February 2024

