

# **CRASTO ALTITUDE 430 RED 2021**

## 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**

70% Tinta Francisca; 30% Touriga Nacional

### Winemaking

The harvested grapes are transported in 22 kg plastic boxes and rigorously sorted on arrival to the winery. They are then destemmed and slightly crushed, and transferred to temperature-controlled stainless steel tanks where fermentation takes place for 4 days with skin contact and very gentle extraction. The grapes are then pressed and transferred to barrels where they finish the fermentation.

#### Ageing

12 months in French old oak barrels.

## **Tasting Note**

Garnet in colour. The nose offers expressive notes of red fruit, perfectly balanced with delicate forest and fine spice aromas. The palate begins in an engaging way, evolving into a wine of excellent volume and fine texture. This is a seductive wine, with a fresh, elegant finish. Crasto Altitude 430 embodies all the freshness and elegance that the Tinta Francisca and Touriga Nacional grapes deliver when planted at an altitude of 430 metres, with a north facing aspect.



#### **Technical information**

Age of Vines 17 years

**Aspect and Altitude** North

12,5%

Alcohol, ABV

**Analytical Data** Total Acidity: 4,8 gr/L pH: 3,57

Residual Sugar: 1,6 gr/L

Manuel Lobo

Serving temperature

16-18°

Landscaping

430 m

**Bottling** 

June 2023

planted up and down the slope) and patamares (terraces) with one rows of vines

Vinha ao alto (rows of vines

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

Quinta do Crasto - Gouvinhas 5060-063 Sabrosa Portugal









