



QUINTA DO CRASTO

SINCE 1615

CRASTO ROSÉ 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

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 and they are then destemmed and gently pressed. Only the free run juice is used. It is sent to stainless steel tanks where it remains for 48 hours at 8°C for sedimentation. 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

Bright pale salmon in colour. Very fresh on the nose, with lively notes of wild fruits and elegant floral hints. The palate starts in an appealing way, evolving into a perfectly balanced wine, with smooth-textured, light tannins and excellent minerality. This is a very 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: 5,5 gr/L pH: 3,33 Residual Sugar: 1,8 gr/L	Winemaker Manuel Lobo
Serving temperature 8-10°	Landscaping <i>Vinha ao alto</i> (rows of vines planted up and down the slope) and <i>patamares</i> (terraces) with one and two rows of vines	Bottling May 2022		

