Quinta do Crasto

Quinta do Crasto Reserva Old Vines is a testament to the heritage of the Douro Valley , crafted from 70-year-old vines with a unique blend of 25-30 grape varieties , delivering unmatched depth and character.

QUINTA DO CRASTO

94

Alcohol :14,50 %

Composition: 100% Vieilles Vignes

Reserva Old Vines 2021

Douro, Portugal

Region and Vineyards

The **Douro Valley**, a UNESCO World Heritage Site, is one of Portugal's most historic wine regions, known for its terraced vineyards and steep slopes. Quinta do Crasto's **Reserva Old Vines** is sourced from **70-year-old mixed plantings** situated at altitudes ranging from **120 to 450 meters**, facing all directions to capture diverse microclimates. The traditional **socalcos**, or stone-supported terraces, provide ideal growing conditions by optimizing sun exposure and drainage.

The **2021 growing season** was characterized by a cold winter with abundant rainfall, ensuring excellent water reserves. Mild spring temperatures allowed a stress-free growth cycle, while the summer brought warm days and cool nights, preserving acidity and aromatic complexity. Aided by light rains in early September, the vintage achieved exceptional ripeness, producing wines of elegance, freshness, and aging potential.

Winemaking

The grapes, harvested by hand, undergo a meticulous selection process at the winery before destemming and gentle crushing. Fermentation takes place in **temperature-controlled stainless-steel tanks**, preserving the freshness and integrity of the fruit. After fermentation, the wine is pressed and aged for **18 months in French (85%) and American (15%) oak barrels**, adding layers of complexity and integration.

Tasting Notes

- **Color**: Deep, dark ruby.
- **Aroma**: Intense and complex, with aromas of **ripe red fruits**, complemented by notes of **forest wood** and **fresh gum cistus**.
- **Palate**: Elegant entry, evolving into a structured, full-bodied wine with **velvety tannins** and a balanced, persistent finish. Flavors of **red berries**, **spices**, and subtle oak provide extraordinary depth and harmony.

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Did you know?

The **mixed plantings** in Quinta do Crasto's old vineyards include up to **30 different grape varieties**, some of which are rare and contribute to the wine's unique complexity. This traditional vineyard style, known as "field blending," is a hallmark of the Douro Valley.

Wine Pairing Ideas

- **Porco Preto Rôti**: The wine's structure and tannins complement the savory richness of Portuguese black pork.
- **Cabrito Assado**: The earthy flavors of roasted goat match the wine's depth and complexity.
- **Bacalhau à Brás**: The wine's freshness cuts through the dish's creamy textures and enhances its flavors.
- **Azeitão Cheese**: The velvety tannins and red fruit notes pair beautifully with the tangy, creamy profile of this Portuguese cheese.

Robert Parker (RP) : 94 Points (2021)

*One of the icons of the modern Douro reds, from 42 plots of old vines on the beautiful Quinta do Crasto property (three plots didn't make it to the final blend in 2021), the 2021 Reserva Old Vines (or Vinhas Velhas) comes from different plots averaging 70 years of age. It has the perfumed, outgoing and exuberant nose it has always had, floral, spicy and showy, smoky and nuanced. The destemmed grapes fermented with indigenous yeasts in stainless steel, and the wine matured for 18 months in oak barrels, 85% French and 15% American. The palate is medium to full-bodied with superb balance and very fine tannins. It still shows very good value for money. It has 14% alcohol with a pH of 3..66 and 5.2 grams of acidity. It's approachable but with aging potential. *