



QUINTA DO CRASTO

SINCE 1615

CRASTO SUPERIOR WHITE 2017

Appellation

Douro

Viticultural Year

The 2017 harvest will go down in the as the earliest ever at Quinta do Crasto. An unusually warm and dry winter meant that the vines' growth cycle began earlier than normal. Low rainfall continued throughout the cycle leading to moderate water stress and the vines had to naturally adapt to these adverse weather conditions. Harvest began on 8 August, with the Viosinho grapes that would go into the Crasto White Wine 2017 blend. This was an important decision since it allowed us the desired levels of freshness and natural acidity. On 18 August, we started picking the red grapes at the Quinta da Cabreira vineyard in the Douro Superior subregion. We are able to irrigate the grapes on this property and this was instrumental in keeping the vines working in a well-balanced fashion and enabled the berries to achieve perfect ripeness. In late August, evening temperatures fell significantly, which helped finish off the ripening of the grapes. A period of warm days combined with cool nights yielded the perfect balance, so that the harvest of the first Quinta do Crasto red grapes could begin. Dry days in September ensured a smooth harvest. The harvest wrapped up much earlier than normal, namely on 19 September. On balance, we can say that 2017 was a year of lower yields, with fewer bunches of smaller grapes, but that had excellent concentration and an optimal skin to pulp ratio. This was a challenging year for the viticulture and winemaking teams. We had to perfectly time the harvest to ensure maximum quality. 2017 will certainly go down in history as a year of exceptional wines.

Grape Varieties

60% Viosinho; 40% Verdelho

Winemaking

The grapes, coming from the Douro Superior sub-region, are taken to the winery in plastic boxes and rigorously inspected on arrival. The grapes are then destemmed and pressed. The must is transferred to stainless steel tanks where it remained for 48 hours at 8°C for decanting. The alcoholic fermentation begins in stainless steel tanks and the wine is then transferred to French oak barrels where fermentation continues for 45 days at 14°C.

Ageing

6 months in French oak barrels. Barrels are stored in a rack system with rollers which enables barrels to be rotated to stir the fine lees without the introduction of oxygen. New barrels: 50% / Used barrels: 50%. French oak barrels: 85% | French oak barrels with acacia heads: 15%.

Tasting Note

Lemon in colour, with light golden hues. Expressive on the nose, with citrus aromas, delicate floral notes and a crispy minerality. The palate starts off fresh, evolving into a finely textured wine that reveals excellent volume, citrus fruit flavours and pleasant mineral sensations. This is an elegant wine, with a lingering finish and a natural acidity that will allow it to evolve positively in the bottle.



Technical information

Age of Vines 21 years	Aspect, Soil and Altitude East - North 600 m	Alcohol, ABV 13,5%	Analytical Data Total Acidity: 7 gr/L pH: 3,12 Residual Sugar: 2,3 gr/L	Winemaker Manuel Lobo
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 August 2018		