



# QUINTA DO CRASTO

SINCE 1615

## CRASTO WHITE 2018

### Appellation

Douro

### Viticultural Year

After the hot and dry year of 2017, the winter of 2018 brought little relief in terms of precipitation. In fact, there was hardly any rain at all from October 2017 until February 2018. Then, the first rains began late in the month and continued in abundance until mid-June.

The spring was wet and mild in temperature, which led to considerable problems with mildew between flowering and fruit set. This was an unusual problem for most Douro Valley grape growers. We had to be ready to act at precisely the right moment, as there was no margin of error in controlling for vineyard health.

At the end of July came the véraison, and the grapes began to ripen. August was hot and dry. Thankfully, the spring rains had left soil water reserves that allowed the vines to do their job and produce an excellent canopy. Outstanding grape ripeness was the result. Cold nights and hot, dry September days allowed late-ripening grape varieties such as Touriga Franca to reach excellent levels of ripeness.

The 2018 harvest began with the arrival of the first white grapes from Quinta do Crasto on August 29, and we wrapped up on October 14 with the last grapes from the highest altitude vineyards.

On balance, 2018 brought exceptional balance and freshness to our white wines; our reds turned out concentrated, with outstanding structure and freshness, and clearly defined aromas. The Port wines show excellent ageing potential.

### Grape Varieties

40% Viosinho; 30 % Gouveio; 30% Rabigato

### 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 pressed. The juice 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

85% of the blend was matured in stainless steel vats, with occasional lees stirring.

15% of the blend was fermented and aged in used French oak barrels, with occasional lees stirring for three months.

### Tasting Note

Pale lemon in colour, with lively aromas of orange blossom and citrus fruit. Fresh and elegant on the palate, it shows excellent volume and texture, and pleasant, well-integrated notes of minerality. A seductive wine that finishes fresh, balanced and persistent.



### Technical information

<b>Age of Vines</b> More than 20 years old	<b>Aspect, Soil and Altitude</b> East - North Granitic/ 600 metres	<b>Alcohol, ABV</b> 12%	<b>Analytical Data</b> Total Acidity: 5,85 gr/L pH: 3,27 Residual Sugar: 2,7 gr/L	<b>Winemaker</b> Manuel Lobo
<b>Serving temperature</b> 8-10°	<b>Landscaping</b> Vinha ao alto (rows of vines planted up and down the slope) and patamares (terraces) with one and two rows of vines	<b>Bottling</b> January 2019		