



# QUINTA DO CRASTO

*Single Quinta Port and Douro Wines*

## FLOR CRASTO 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. 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

50% C33dega do Larinho; 25% Viosinho; 25% 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

3 months in stainless steel vats.

### Tasting Note

Bright citrus in colour, the wine displays expressive aromas of tropical fruit such as fresh passion fruit and delicate floral notes. It starts off attractive, evolving into a medium-bodied, balanced wine, with lovely mineral sensations. The finish is fresh and pleasantly persistent.



### Technical information

#### Age of Vines

More than 20 years old

#### Aspect, Soil and Altitude

East - North | Granitic  
600 m

#### Alcohol, ABV

13%

#### Analysis

Total Acidity: 5,9 gr/L  
pH: 3,31  
Residual Sugar gr/L: 3,5 gr/L

#### Winemaking

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

February 2018

