



# QUINTA DO CRASTO

SINCE 1615

## FLOR DE CRASTO WHITE 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

Moscatel Galego, C3dega do Larinho, 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 must is transferred to stainless steel vats where it remains for 48 hours at 8°C for decanting. The alcoholic fermentation takes place in temperature-controlled stainless steel vats at 14°C for 30 days.

### Ageing

In stainless steel vats.

### Tasting Note

Pale lemon in colour. The nose shows lots of freshness, vibrant aromas of tropical fruit reminiscent of passion fruit and light notes of orange blossom. It evolves harmoniously on the palate, presenting good volume and a fine balance. This is an engaging wine with an elegant, fresh finish.



### Technical Information

<b>Age of Vines</b> More than 20 years old	<b>Aspect, Soil and Altitude</b> East - South - West - North Granitic / 600m	<b>Alcohol, ABV</b> 12%	<b>Analysis</b> Total Acidity: 6,2 gr/L pH: 3,34 Residual Sugar: 1,9 gr/L	<b>Winemaker</b> Manuel Lobo
<b>Serving Temperatura</b> 8-10°	<b>Landscaping</b> <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	<b>Bottling</b> May 2022		