



QUINTA DO CRASTO

Single Quinta Port and Douro Wines

CRASTO SUPERIOR WHITE 2016

Appellation

Douro

Viticultural Year

Both the winter and spring of 2016 saw rainfall levels far above the average of the past 30 years. July and August, though, were extremely dry. However, the water reserves built up by the winter rains, together with 18 mm of rain on 24–25 August, provided the ideal conditions for ripening. The white grape harvest began on 2 September and the first red wine grapes began coming into the winery on 5 September. The good weather continued throughout the harvest, enhancing maturation and this allowed us to pinpoint the exact moment to pick each particular vineyard or variety.

As a result, the whites, reds and Ports made this year had excellent colour, deep aromas and serious structure, as well as being elegant and well-balanced.

The complexity of this harvest meant the viticultural and winemaking team had to spend considerable time in the vineyards so as to make the most important decisions that would lead to great 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 juice is transferred to stainless steel tanks where it remains 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, with lees stirring. Each barrel is equipped with individual rollers that allow it to be rotated so that lees stirring can take place without oxygen getting in. New barrels: 50% / Used barrels: 50%; French oak barrels: 85%; French oak barrels with acacia heads: 15%

Tasting Note

Pale lemon in colour, with light golden highlights. Very fresh on the nose, showing vibrant aromas of citrus fruit and delicate floral notes of orange blossom. The elegant palate offers good volume and texture, and it is packed with refreshing mineral notes. The finish is fresh, balanced and lingering.



Technical information

Age of Vines

20 years old

Aspect, Soil and Altitude

East - North
600m

Alcohol, ABV

12%

Analysis

Total Acidity: 6,92 gr/L
pH: 3,12
Residual Sugar gr/L: 2,3 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

June 2017

