



CRASTO SUPERIOR 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 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 veraison, 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.

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, and 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. 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. The nose is fresh and seductive, with fine citrus aromas well integrated with light floral notes and crispy minerality. Serious on the palate, with excellent volume and an outstanding freshness and minerality. This is a wine with a balanced and persistent finish, and great ageing potential.



Technical information

Age of Vines	Aspect and Altitude	Alcohol, ABV	Analytical Data	Winemaker
22 years	East - North 600 m	12,5%	Total Acidity: 6,7 gr/L pH: 3,15 Residual Sugar: 2,2 gr/L	Manuel Lobo
Serving temperature	Landscaping	Bottling		
8-10°	Vinha ao alto (rows of vines planted up and down the slope) and <i>patamares</i> (terraces) with one and two rows of vines	October 2019		