



QUINTA DO
CRASTO
SINCE 1615

CRASTO SUPERIOR WHITE 2022

Appellation

Douro

Viticultural Year

2022 was an extremely dry year. Lower than average rainfall throughout most of the growing season, together with high spring and summer temperatures, had a significant impact on both grape quantity and ripeness. The winter vine dormancy period was drier than normal and, from June onwards, the entire region suffered a severe drought accompanied by extreme heat. In fact, the highest temperature ever recorded in Portugal, 46.5°, took place in Pinhão. Particularly worrisome was that temperatures remained high at night, depriving the vines of the chance to cool off at end-of-day. Such high temperatures brought forward both the flowering and veraison. Although clusters were quite numerous, the negative impact of the weather yielded significantly smaller berries than usual with classic signs of extreme vine resilience as they defended themselves from the drought that set in early in their cycle. Ripeness monitoring was brought forward to early August, and the white varieties harvest began on 18 August. This was the second earliest harvest ever, after that of 2017. The analyses of ripeness identified some berry compound abnormality, with less sugar and acidity than normal, due to the forementioned weather conditions. Nevertheless, the old vines at Quinta do Crasto provided a pleasant surprise as the vines adapted well and produced excellent quality grapes. The vines were protected by their age and well-developed root systems with good conductivity that were able to reach deeper, moister soils, which protected them from water stress and low yields. Aspect and altitude of the different vineyard plots were preponderant in determining production levels, with lower areas demonstrating much lower yields than higher ones. Rainfall in the second week of September was of tremendous benefit to grape juices quality. Although the harvest had to be interrupted, the vines reacted quickly to the availability of water by increasing both the yield and alcohol levels of the juices without compromising fruit health. Despite the challenges of 2022, the wines presented moderate alcohol levels with balanced acidity, stable colours and good structure and, above all, fantastic elegance!

Grape Varieties

60% Viosinho; 40% Verdelho

Winemaking

The grapes, coming from the Douro Superior sub-region, are taken to the winery in 22kg 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. Intense on the nose, showing fresh notes of citrus fruit and a vibrant minerality. It evolves in the mouth in a charming way, leading to a serious wine that offers excellent volume and texture. This is a food-friendly wine, with a captivating and long lingering finish.



Technical information

Age of Vines 26 years	Aspect and Altitude East - North 600 m	Alcohol, ABV 12,5%	Analytical Data Total Acidity: 6 gr/L pH: 3,32 Residual Sugar: 1,6 gr/L	Winemaker Manuel Lobo
Serving temperature 8-10°	Landscaping <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	Bottling May 2023		 VEGAN

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