



QUINTA DO  
CRASTO  
SINCE 1615

# CRASTO SUPERIOR WHITE 2023

## Appellation

Douro

## Viticultural Year

2023 was another atypical year in the Douro: the winter was mild and rainy, the spring was very dry and warm, and the summer was hot, with high rainfall levels in June and September. Regarding the growth cycle, budburst was slightly later than usual, with high spring temperatures bringing an early onset of both flowering and veraison. This resulted in the second earliest harvest at Quinta do Crasto, with the white grape picking beginning on August 10th. Winter rainfall and temperatures were higher than average in the sub-regions of Cima Corgo and Douro Superior. High cumulative rainfalls were recorded between November and January, whereas less rain than average fell in February. December was the wettest month in both sub-regions. This plentiful rain had a significantly favourable impact on groundwater reserves. March to May precipitation was far below the previous 30-year average, while temperatures were higher than normal. April was especially warm and dry. June recorded high rainfall, which, in Douro Superior, was accompanied by hail. July and August were quite dry. Average temperatures during this period were close to average, except in August, which was very hot. Although early September witnessed optimal ripening conditions, the latter half of the month brought thunderstorms, with intense rainfall falling in a short space of time. October was also markedly cool and rainy. Despite the challenge posed by soil and weather conditions and the increased pest and disease pressure, the grapes entering the winery were healthy and fully ripe, resulting in highly balanced and elegant wines with good colour, structure, and lots of character.

## Grape Varieties

60% Viosinho; 40% Verdelho

## Winemaking

The grapes, coming from the Douro Superior sub-region, are taken to the winery in 22 kg 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

Pale lemon in colour. Expressive on the nose, showing fresh notes of citrus fruit, elegant floral hints and vibrant minerality. The palate starts off fresh, evolving in a charming way into a serious wine that offers excellent volume and texture. This is a food-friendly wine, with a captivating, long lingering finish. Its natural high acidity will allow it to evolve positively in the bottle.



## Technical information

<b>Age of Vines</b> 26 years	<b>Aspect and Altitude</b> East - North 600 m	<b>Alcohol, ABV</b> 13,5%	<b>Analytical Data</b> Total Acidity: 6,2 gr/L pH: 3,39 Residual Sugar: 1,6 gr/L	<b>Winemaker</b> Manuel Lobo Cátia Barbeta
<b>Serving temperature</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> June 2024		 <b>VEGAN</b>

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