



QUINTA DO CRASTO

SINCE 1615

CRASTO 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

40% Viosinho; 30% Gouveio; 30% 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 juice is transferred to stainless steel tanks where it remains for 48 hours at 8°C for decanting. The alcoholic fermentation takes place in temperature-controlled stainless-steel tanks at 14°C for 30 days.


Ageing

85% of the blend is matured in stainless steel vats, with occasional lees stirring.
15% of the blend is fermented and aged in used French oak barrels, with occasional lees stirring for three months.

Tasting Note

Pale lemon in colour. Expressive on the nose, showing fresh citrus fruit aromas and elegant notes of orange blossom. The appealing palate offers excellent volume and an elegant texture, with vibrant notes of minerality standing out. The finish is engaging, fresh and persistent.

Technical information

Age of Vines More than 20 years old	Aspect, Soil and Altitude East - North Granitic/ 600 metres	Alcohol, ABV 12%	Analytical Data Total Acidity: 5,6 gr/L pH: 3,34 Residual Sugar: 1,8 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 March 2023		 VEGAN

