



QUINTA DO CRASTO

SINCE 1615

FLOR DE CRASTO WHITE 2019

Appellation

Douro

Viticultural Year

After 2017 and 2018 yields significantly below the decade average, 2019 proved to be much more generous and more in line with what we are used to at Quinta do Crasto. However, it was still a challenging year, with a dry winter and spring depleting the vines' necessary soil water reserves.

We found, however, that in the months of June, July and August, the vines had well-balanced and healthy canopies, without great signs of water stress. We attributed this balance to the mild temperatures from May to late August — 5°C lower than the previous 5-year average at Quinta do Crasto. This contributed positively to a slow and well-balanced ripening of the grapes during July and August. Exceptional levels of ripeness resulted.

The 2019 harvest took place very calmly, with cold nights and hot, dry days that enabled picking at the ideal moment. The rain on 21 and 22 September was essential, as it helped to refine the ripening of later varieties, namely Touriga Franca.

The 2019 harvest began with the first white grapes from Quinta do Crasto arriving to the winery on 26 August and finished on 11 October when the berries from the highest altitude vineyards came in.

On balance, 2019 yielded highly expressive white wines, with excellent concentration and extraordinary freshness.

Our red wines also reflect the equilibrium enjoyed during the vegetative cycle. They are highly complete wines, with vibrant aromas, excellent concentration, solid structure and, above all, they are well-balanced with excellent ageing potential.

Grape Varieties

Moscatel Galego, Códega do Larinho, 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 must is transferred to stainless steel vats where it remains for 48 hours at 8°C for decanting. The alcoholic fermentation takes place in temperature-controlled stainless steel vats at 14°C for 30 days.

Ageing

In stainless steel vats.

Tasting Note

Pale lemon in colour. Very fresh on the nose, showing vibrant aromas of tropical fruit reminiscent of passion fruit and light notes of orange blossom. The palate is balance and has good volume. An engaging wine with a fresh and elegant finish.



Technical Information

Age of Vines More than 20 years old	Aspect, Soil and Altitude East - South - West - North Granitic / 600m	Alcohol, ABV 12,5%	Analysis Total Acidity: 6,3 gr/L pH: 3,36 Residual Sugar: 1,8 gr/L	Winemaker Manuel Lobo
Serving Temperatura 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 April 2020		