



QUINTA DO CRASTO

SINCE 1615

FLOR DE CRASTO 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

Rabigato, C3dega do Larinho and Moscatel Galego Branco

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 for about 30 days.

Ageing

In stainless steel vats.

Tasting Note

Pale lemon in colour. The nose reveals an expressive and complex combination of refreshing aromas of tropical and delicate floral notes of orange blossom. The fresh and elegant palate shows good volume and a finely balanced structure. This is a white wine with a vibrant, fresh profile and an elegant, engaging finish.



Technical Information

Age of Vines

More than 20 years old

Aspect, Soil and Altitude

East - North
Granitic / 600m

Alcohol, ABV

12,5%

Analysis

Total Acidity: 5,6 gr/L
pH: 3,48
Residual Sugar: 1,9 gr/L

Winemaker

Manuel Lobo
C3tia Barbeta

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

July 2024



VEGAN

