



# QUINTA DO CRASTO

SINCE 1615

## CRASTO SUPERIOR WHITE 2020

### Appellation

Douro

### Viticultural Year

2020 was an extremely demanding year, not only due to the global pandemic, but also the harsh weather conditions that were particularly hot and dry during the critical grape ripening period. This was the warmest winter since 2005, accompanied however, with high rainfall, especially in December, both at Quinta da Cabreira (Douro Superior) and Quinta do Crasto (Cima Corgo).

March to June were also hot and rainy, leading to an early budburst, which occurred about ten days earlier than usual. This weather was particularly worrisome as it represented a risk of potential vine disease and required rigorous monitoring by the viticulture team to avoid potential infection.

July and August were hot, but soil water was fortunately sufficient to ensure correct grape ripening. However, it was essential not to miss the optimal harvest time, so as to prevent grape dehydration. The harvest started on 17 August and ended on 25 September. The yield was a lower than average with smaller bunches and smaller berries with an excellent skin-to-pulp ratio, which were, thus, highly concentrated.

This Covid-19 vintage benefitted from all the professionalism and dedication of the Quinta do Crasto team and yielded white wines with excellent balance, freshness and aromatic definition and very complete reds with highly expressive fruit, seductive texture, and great persistence.

### Grape Varieties

60% Viosinho; 40% Verdelho

### Winemaking

The grapes, coming from the Douro Superior sub-region, are taken to the winery in 2 kg 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. Excellent aroma intensity, showing fresh citrus fruit notes and a vibrant minerality. The palate starts in an engaging way, evolving into a serious wine, with an excellent volume and structure. This is a food-friendly wine, with an appealing and persistent finish.



### Technical information

Age of Vines	Aspect and Altitude	Alcohol, ABV	Analytical Data	Winemaker
24 years	East - North 600 m	12%	Total Acidity: 6,5 gr/L pH: 3,17 Residual Sugar: 1,7 gr/L	Manuel Lobo
Serving temperature	Landscaping	Bottling		
8-10°	<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	August 2021		