



QUINTA DO CRASTO

SINCE 1615

CRASTO SUPERIOR 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

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. The nose shows freshness and minerality, well integrated with fresh notes of citrus fruit. Appealing and serious, the palate offers great volume, freshness and minerality. This is a food-friendly wine, with a seductive and lingering finish.



Technical information

Age of Vines 23 years	Aspect and Altitude East - North 600 m	Alcohol, ABV 13%	Analytical Data Total Acidity: 7,1 gr/L pH: 3,05 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 September 2020		