



QUINTA DO CRASTO

SINCE 1615

CRASTO WHITE 2024

Appellation
Douro

Viticultural Year

The 2024 Douro Valley viticultural year was marked by favourable weather conditions, with moderate temperatures and rainfall levels close to the historical average. Accumulated rainfall at Quinta do Crasto, 581.8 mm, was just slightly below the 30-year average of 627.8 mm, while temperatures averaged 0.54°C above the norm. Quinta da Cabreira, in the Douro Superior, saw 561.6 mm of rain, 12% more than the most recent 20-year average. Although these weather conditions promoted vine growth, they also represented the threat of disease—mildew, powdery mildew, and rot—, a risk intensified by the rain and mild April to July temperatures. Strict vineyard monitoring, however, proved capable of preventing any negative impacts. In the summer, the mild daytime temperatures and cool nights enabled the fruit to ripen slowly and in a balanced fashion, yielding harmonious berry compounds. Little rain fell in the latter ripening period, yet the previous months' reserves were sufficient to ensure good vitality during bunch formation and ripening. Propitious ripening weather, together with continual monitoring of weather parameters and soil moisture, led to a gradual and exceptional harvest. Optimum ripeness came about between August and October. The Quinta do Crasto harvest began on August 20th and continued until October 9th. 2024 wines reflect the balance and harmony of this viticultural year. The whites and rosés yielded vibrant intensity, aroma complexity, and a natural acidity providing crisp liveliness. The reds display impressive chromatic depth and noteworthy elegance, while their ripe tannins bestow a silky and refined texture. The Port wines benefitted from the warm summer that conferred a seductively aroma intensity and solid structure. 2024 was a truly exceptional harvest yielding outstanding wines that showcase the perfect alignment between natural conditions and viticulture. These wines are remarkable for their excellence and matchless character.

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 225-litre used French oak barrels, with occasional lees stirring for three months.

Tasting Note

Pale lemon in colour, this wine reveals a remarkable aroma expression characterised by intense fresh citrus notes that are accompanied by delicate floral nuances of orange blossom. On the palate, it reflects the typicity of the region's high-altitude vineyards, standing out for its vibrant freshness and impressive balance. Its elegant texture is complemented by a subtle minerality which gives depth to the wine. The finish is fresh, engaging and persistent, offering a balanced and pleasing experience.



Technical information

Age of Vines More than 20 years old	Aspect, Soil and Altitude East - North Granitic/ 600 metres	Alcohol, ABV 12,5%	Analytical Data Total Acidity: 5,4 gr/L pH: 3,49 Residual Sugar: 1,8 gr/L	Winemaker Manuel Lobo Cátia Barbeta
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 2025	 VEGAN	

