



QUINTA DO CRASTO

SINCE 1615

CRASTO SUPERIOR WHITE

Appellation

Douro

Viticultural Year

2021 will be remembered for its freshness and elegance. In a year when particularly unstable weather conditions presented challenges both in the vineyard and in the winery, it took a large dose of meticulous planning, periodic monitoring, and adaptability to achieve the level of excellence that was finally accomplished

Following a cold winter with abundant rainfall, the vines began the growth cycle with healthy water reserves. Mild temperatures from budburst to veraison meant that the vines underwent very little stress, hastening the growth cycle by approximately 15 days relative to the five-year average.

The harvest began in the last week of August with hot, dry days and cold nights. The first rains came on the 1st and 2nd of September, as the average temperature fell, and harvesting was completed smoothly amidst pleasant temperatures.

This memorable year has produced elegant, full-bodied wines with excellent freshness, refined fruit aromas and silky tannins, wines with excellent bottle-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 excellent freshness and minerality which are well integrated with fresh notes of citrus fruit. It evolves in the mouth in a charming way, leading to a serious wine that offers great volume, freshness and minerality (salinity). This is a fine, food-friendly wine, with a long lingering finish.



Technical information

Age of Vines	Aspect and Altitude	Alcohol, ABV	Analytical Data	Winemaker
24 years	East - North 600 m	12%	Total Acidity: 7,28 gr/L pH: 3,17 Residual Sugar: 1,8 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	July 2022		