



QUINTA DO CRASTO

SINCE 1615

CRASTO 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

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

Tasting Note

Pale lemon in colour. Expressive on the nose, showing fresh citrus fruit aromas and elegant notes of orange blossom. The appealing palate offers excellent volume and an elegant texture, with vibrant notes of minerality standing out. The finish is engaging, fresh and persistent.



Technical information

Age of Vines	Aspect, Soil and Altitude	Alcohol, ABV	Analytical Data	Winemaker
More than 20 years old	East - North Granitic/ 600 metres	12%	Total Acidity: 6,3 gr/L pH: 3,27 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	May 2022		

