



QUINTA DO CRASTO

SINCE 1615

CRASTO 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

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. Very expressive on the nose, with fresh aromas of citrus fruits nicely combined with elegant notes of orange blossom. Engaging on the palate, offering excellent volume and fine texture, with vibrant notes of minerality. The finish is fresh and persistent.



Technical information

Age of Vines More than 20 years old	Aspect, Soil and Altitude East - North Granitic/ 600 metres	Alcohol, ABV 12%	Analytical Data Total Acidity: 6,2 gr/L pH: 3,16 Residual Sugar: 2,5 gr/L	Winemaker Manuel Lobo
Serving temperature 8-10°	Landscaping Vinha ao alto (rows of vines planted up and down the slope) and patamares (terraces) with one and two rows of vines	Bottling June 2021		