



CRASTO SUPERIOR WHITE 2024

Appellation
Douro

Viticultural Year

The 2024 viticultural year in the Douro Valley was marked by favourable weather conditions, with moderate temperatures and rainfall levels close to the historical average. The accumulated rainfall at Quinta do Crasto was 581.8 mm – slightly below the average of the last 30 years (627.8 mm) – and the average temperature was 0.54°C above the climatological normal. Rainfall at Quinta da Cabreira, in the Douro Superior, was 561.6 mm, 12% higher than the average of the last 20 years. Although weather conditions favoured the development of the vines, they also resulted in strong potential disease pressure such as mildew, powdery mildew and rot. This disease pressure was intensified by the rainfall and mild temperatures between April and July. However, strict vineyard management avoided any impact on quality. During the summer, mild temperatures during the day and cool nights promoted a slow and balanced ripening process, allowing the full development and balance of all the grape berries compounds. Despite the lack of rain during the final stages of the ripening process, the rainfall of the previous months ensured the necessary water comfort, keeping the vines with good vitality until the end of the formation and ripening of the grape bunches. The favourable conditions during ripening, along with constant monitoring of the weather parameters and soil moisture, led to a gradual and exceptional harvest, with the grapes reaching their optimum ripeness point between August and October. The harvest at the Quinta do Crasto winemaking centre began on August 20 and ended on October 9. Wines from 2024 reflect the balance and harmony of this viticultural year. White and rosé wines stand out for their vibrant intensity, aroma complexity and natural acidity, which provides freshness and liveliness. Red wines impress with their chromatic depth, remarkable elegance and vigorous structure, with ripe tannins that provide a silky and refined texture. Benefiting from the warm summer, Port wines have an appealing aroma intensity and a solid structure. The year 2024 proved to be truly exceptional, with wines of outstanding quality that show the perfect alignment between natural conditions and viticulture, standing out for their excellence and unique character.

Grape Varieties

60% Viosinho; 40% Verdelho

Winemaking

The grapes, coming from the Douro Superior sub-region, are taken to the winery in 22 kg plastic boxes and rigorously inspected on arrival. The grapes are then destemmed and pressed, and 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. Barrels are stored in a rack system with rollers which enables barrels to be rotated to stir the fine lees without the introduction of oxygen. New barrels: 50% / Used barrels: 50% | French oak barrels: 85% / French oak barrels with acacia heads: 15%

Tasting Note

Pale lemon in colour, clear and bright. Remarkably intense, pure and focused on the nose, showing fresh citrus notes — lime and grapefruit — delicately integrated with floral hints of orange blossom, supported by a vibrant mineral matrix. Fresh, precise and tight on the palate, offering a lively natural acidity that gives the wine a noteworthy energy. It evolves with depth, balance and freshness into a serious wine, with excellent volume and engaging texture. This is clearly a food-friendly wine, with a long, persistent and precise finish. Its well-integrated natural acidity and its solid and balanced structure reveal excellent capacity for ageing in the bottle.



Technical information

Age of Vines 28 years	Aspect and Altitude East - North 600 m	Alcohol, ABV 12,5%	Analytical Data Total Acidity: 6,1 gr/L pH: 3,34 Residual Sugar: 1,6 gr/L	Winemaker Cátia Barbeta 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 June 2025	 VEGAN	