



CRASTO SUPERIOR WHITE 2025

Appellation

Douro

Viticultural Year

The 2025 growing season was generally marked by hot and dry conditions in the two sub-regions where our estates are located, with below-average rainfall and an irregular distribution throughout the cycle. Winter and spring saw significant rainfall, ensuring some water reserves, while summer was characterized by very high temperatures and successive prolonged heat waves. August stood out for its intense heat, contrasting with a cooler September, which favored balanced ripening. Downy mildew pressure was significant in the spring, requiring rigorous technical monitoring. High temperatures and water stress affected vegetative and reproductive development, resulting in a general reduction in production and smaller berries. The harvest began early, in mid-August and continued under mostly dry conditions until its conclusion. The milder temperatures of September allowed for more uniform ripening, contributing to a very promising quality potential, despite the recorded production losses. The white and rosé wines stand out for their precise and complex aromatic expression, combined with well-integrated natural acidity resulting in crisp, fresh and balanced profiles. In the red wines, an exceptional level of phenolic ripeness is evident, reflected in the intensity and depth of color, as well as in the quality of the tannins, which are ripe. The red wines show a solid structure, dense texture, and great balance with remarkable persistence on the palate and a defined varietal expression, foreshadowing excellent aging potential in the bottle. For Port wines the year produced musts of high concentration and quality. The Ports are marked by aromatic intensity and a solid structure. The well-integrated tannins, supported by freshness and balance, result in elegant, complex wines with high aging potential.

Grape Varieties

60% Viosinho; 40% Verdelho

Winemaking

The grapes sourced from the Upper Douro (also known as Douro Superior) were transported in 22-kg boxes and subjected to a rigorous sorting process upon arrival at the winery. Once destemmed and pressed, the must was transferred to stainless-steel tanks, where it settled at a temperature of 8°C for 48 hours. Alcoholic fermentation began in temperature controlled stainless-steel tanks and continued in French oak barrels, where it was completed at a controlled temperature of 14 °C over the course of about 45 days. Alcoholic fermentation began in stainless steel tanks and continued in French oak barrels, where it was completed at a controlled temperature of 14 °C over the course of about 45 days.

Ageing

Crasto Superior Branco was aged for 6 months in French oak barrels, with regular stirring of the fine lees (bâtonnage). The barrels were placed on a rotating system, which allows the fine lees to be stirred up evenly without contact with oxygen. Aging took place primarily in French oak barrels (85%) and 15% French oak barrels with acacia tops. Of the total number of barrels, 50% were new and 50% were used.

Tasting Note

Pale lemon in color with excellent clarity and brilliance, the wine reveals a distinct aromatic profile from the very first sip, marked by purity and precision. On the nose, citrus aromas of lime and grapefruit stand out, together with delicate floral nuances and a subtle mineral component that reinforces its identity and freshness. The palate is vibrant and elegant, supported by a firm and perfectly integrated natural acidity. It displays great tension, balance and depth, evolving with an enveloping texture and remarkable volume. With a distinctly gastronomic profile, the finishing is long, fresh and persistent, with great precision. Its harmonious structure, combined with natural acidity and balanced concentration, suggests an excellent bottle aging potential.



Technical information

Age of Vines	Aspect, Soil and Altitude	Alcohol, ABV	Winemaking	Bottling
More than 20 years old	East - North Granit - Schist / 450-600 metres	12,5%	Cátia Barbeta Manuel Lobo	June 2026
Serving temperature	Landscaping	Analytical Data		
8-10°	Vinha ao alto (rows of vines planted up and down the slope) and <i>patamares</i> (terraces) with one and two rows of vines	Total Acidity: 6,1 gr/L pH: 3,33 Total Sugar (Glu + Frut): 0,71 gr/L		

