



# QUINTA DO CRASTO

SINCE 1615

## CRASTO WHITE 2019

### Appellation

Douro

### Viticultural Year

After 2017 and 2018 yields significantly below the decade average, 2019 proved to be much more generous and more in line with what we are used to at Quinta do Crasto. However, it was still a challenging year, with a dry winter and spring depleting the vines' necessary soil water reserves.

We found, however, that in the months of June, July and August, the vines had well-balanced and healthy canopies, without great signs of water stress. We attributed this balance to the mild temperatures from May to late August — 5°C lower than the previous 5-year average at Quinta do Crasto. This contributed positively to a slow and well-balanced ripening of the grapes during July and August. Exceptional levels of ripeness resulted.

The 2019 harvest took place very calmly, with cold nights and hot, dry days that enabled picking at the ideal moment. The rain on 21 and 22 September was essential, as it helped to refine the ripening of later varieties, namely Touriga Franca.

The 2019 harvest began with the first white grapes from Quinta do Crasto arriving to the winery on 26 August and finished on 11 October when the berries from the highest altitude vineyards came in.

On balance, 2019 yielded highly expressive white wines, with excellent concentration and extraordinary freshness.

### 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, with an enormously aromatic freshness, vibrant aromas of citrus and soft orange blossom notes. It evolves elegantly in the mouth, presenting excellent volume and fine texture, with vibrant notes of minerality. An engaging wine with a long and fresh finish.



### Technical information

#### Age of Vines

More than 20 years old

#### Aspect, Soil and Altitude

East - North  
Granitic/ 600 metres

#### Alcohol, ABV

13%

#### Analytical Data

Total Acidity: 6,34 gr/L  
pH: 3,19  
Residual Sugar: 3,5 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

February 2020