

# Douro White 2017

QUINTA DO CRASTO, DOURO, PORTUGAL



## HARVEST & VINTAGE NOTES

The 2017 harvest will go down in the as the earliest ever at Quinta do Crasto. An unusually warm and dry winter meant that the vines' growth cycle began earlier than normal. Low rainfall lead to moderate water stress and the vines had to naturally adapt. Harvest began on August 8th, starting with the Viosinho grapes, in order to get the desired levels of freshness and natural acidity. A dry September ensured a smooth harvest. The harvest wrapped on September 19th. 2017 was a year of lower yields, with fewer bunches of smaller grapes, but ones that had excellent concentration and an optimal skin to pulp ratio. It was a challenging year, and the timing of harvest had to be planned perfectly to ensure maximum quality. 2017 will certainly go down in history as a year of exceptional wines.

**Soils:** granite

**Vineyards:** "Patamares" (terraces) and "vinha ao alto" (rows of vines planted up and down the slope)

### TASTING

Pale lemon in color, with light golden hints. Lots of freshness on the nose, showing lively aromas of citrus fruit and delicate notes of orange blossom. The palate is elegant, with an excellent volume and texture underpinned by vibrant notes of minerality. The finish is fresh, balanced and lingering.



# QUINTA DO CRASTO

**WINEMAKERS:** Manuel Lobo

**GRAPES:** 40% Viosinho; 30% Gouveio;  
30% Rabigato

**VINE AGE:** 20 years

**ALCOHOL:** 13%

**RESIDUAL SUGAR:** 3.5 g/L

**PH:** 3.23

**TOTAL ACIDITY:** 5.8 g/L

**TOTAL SULPHUR:** 114 ppm

