



# QUINTA DO CRASTO

## Superior White 2014

DOURO, PORTUGAL

60% Viosinho, 40% Verdelho



*Robert Parker*  
WINE ADVOCATE

a 60/40 Viosinho and Verdelho blend, aged for six months in French oak (half new, the rest divided between second and third use). All the oak was French, but this year 15% of the barrels had heads from Acacia. It comes in at just 12% alcohol. The final result is impressive, a very good value point in the lineup. Although the wood is a bit prominent early on, the underlying acidity cuts through it easily. Ultimately, this is both fresh and delectable, a wine that shows enough concentration to pair with food and enough freshness to drink easily on its own. If it's not the best white Crasto has yet made, it is pretty close.

—Mark Squires, *The Wine Advocate*, April 2016



## Wine Spectator

Rich and filled with well-structured flavors of ripe pear, apple and lemon tart, loaded with luscious creaminess. Dried green herb and spice details show on the finish. Drink now through 2019. —Kim Marcus, *Wine Spectator*, July 31, 2016



## International WINE REPORT

Aged on mature French oak for six months. Opens with aromas of cantaloupe, green papaya, macadamia nut and hints of vanilla. Flavors reminiscent of pink grapefruit, kiwi, starfruit and lemon starburst candy. Texture leads to a long finish. A gorgeous value buy out of Duoro.

—OB, *International Wine Report*, Oct. 2016

