



FLOR DE CRASTO WHITE 2024

Appellation
Douro

Viticultural Year

The 2024 Douro Valley viticultural year was marked by favourable weather conditions, with moderate temperatures and rainfall levels close to the historical average. Accumulated rainfall at Quinta do Crasto, 581.8 mm, was just slightly below the 30-year average of 627.8 mm, while temperatures averaged 0.54°C above the norm. Quinta da Cabreira, in the Douro Superior, saw 561.6 mm of rain, 12% more than the most recent 20-year average. Although these weather conditions promoted vine growth, they also represented the threat of disease—mildew, powdery mildew, and rot—, a risk intensified by the rain and mild April to July temperatures. Strict vineyard monitoring, however, proved capable of preventing any negative impacts. In the summer, the mild daytime temperatures and cool nights enabled the fruit to ripen slowly and in a balanced fashion, yielding harmonious berry compounds. Little rain fell in the latter ripening period, yet the previous months' reserves were sufficient to ensure good vitality during bunch formation and ripening. Propitious ripening weather, together with continual monitoring of weather parameters and soil moisture, led to a gradual and exceptional harvest. Optimum ripeness came about between August and October. The Quinta do Crasto harvest began on August 20th and continued until October 9th. 2024 wines reflect the balance and harmony of this viticultural year. The whites and rosés yielded vibrant intensity, aroma complexity, and a natural acidity providing crisp liveliness. The reds display impressive chromatic depth and noteworthy elegance, while their ripe tannins bestow a silky and refined texture. The Port wines benefitted from the warm summer that conferred a seductively aroma intensity and solid structure. 2024 was a truly exceptional harvest yielding outstanding wines that showcase the perfect alignment between natural conditions and viticulture. These wines are remarkable for their excellence and matchless character.

Grape Varieties

60% Rabigato, 30% Códèga do Larinho and 10% Moscatel Galego Branco

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 must is transferred to stainless steel vats where it remains for 48 hours at 8°C for decanting. The alcoholic fermentation takes place in temperature-controlled stainless steel vats for about 30 days.

Ageing

In stainless steel vats.

Tasting Note

Pale lemon in colour, with crystalline highlights. On the nose, it reveals an expressive and complex combination of aromas of fresh tropical fruits, such as passion fruit and pineapple, in perfect harmony with elegant floral notes of orange blossom. On the palate, it stands out for its freshness and elegance, offering good volume, balanced acidity and an engaging texture. With a vibrant and precise profile, it culminates in a persistent, elegant and markedly appealing finish.



Technical Information

Age of Vines More than 20 years old	Aspect, Soil and Altitude East - North Granitic / 600m	Alcohol, ABV 12%	Analysis Total Acidity: 6,2 gr/L pH: 3,39 Residual Sugar: 1,9 gr/L	Winemaker Cátia Barbeta Manuel Lobo
Serving Temperatura 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 April 2025	 VEGAN	

Quinta do Crasto - Gouvinhas
5060-063 Sabrosa
Portugal

www.quintadocrasto.wine



Email: crasto@quintadocrasto.pt
Tel.: +351 254 920 020
Fax: +351 254 920 788