

Quinta Do Crasto

Flor de Crasto, Quinta do Crasto 2023



TASTING NOTE

Pretty, exotic Portuguese white, aromatic with passion fruit and orange blossom, followed by a mouthful of peaches.

VITICULTURE

Sourced from cooler higher altitude plots in the stunning Douro Valley which are better suited to the cultivation of white grape varieties. Indigenous grape varieties such as Rabigato and Códèga do Larinho are used.

VINIFICATION

The grapes are sorted, destemmed and pressed after arriving at the winery. The grape must is transferred to stainless steel vats where it remains for 48 hours at 8°C for settling. The alcoholic fermentation takes place in temperature-controlled stainless steel vats at 14°C for 20 days.

FOOD MATCHING

A great accompaniment to lighter dishes, making it perfect summertime drinking. Try it with a middle-eastern-style tomato, feta and pomegranate salad, as well as South Asian cuisine.

SIZE	75cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Côdega do Larinho (34%), Muscat Blanc à Petits Grains (33%), Rabigato (33%)
CLOSURE	Screw cap
SKU CODE	H2436123
EXPRESSION	White, Aromatic and Dry
COUNTRY	Portugal
REGION	Douro
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.36
TOTAL ACIDITY	5.6g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	H2436123