Quinta Do Crasto

Flor de Crasto, Quinta do Crasto 2024



SIZE 75cl **VINTAGE** 2024 12% ABV

GRAPE VARIETIES Rabigato (60%), Côdega

do Larinho (30%),

Moscatel (10%)

CLOSURE Diam

SKU CODE H2436124

COUNTRY **Portugal**

REGION Douro **ALLERGENS** Sulphur

SUITABLE FOR Vegans, Vegetarians

CLOSURE Diam 3.39

TOTAL ACIDITY 6.2g/I Tartaric

RESIDUAL SUGAR 1.9g/l

SKU H2436124











DOURO



Y CHAMPION



FOR VEGAN

VINEYARD

Aspect, Soil and Altitude, East - North, Granitic / 600m Landscaping: Vinha ao alto (rows of vines planted up and down the slope) and patamares (terraces) with one and two rows of vines

VINIFICATION

The grapes 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.

