

Quinta Do Crasto

Flor de Crasto, Quinta do Crasto 2024



WHITE
STILL WINE



PORTUGAL



DOURO



SUSTAINABILIT
Y CHAMPION



SUITABLE
FOR VEGANS

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.

| | |
|-----------------|---|
| SIZE | 75cl |
| VINTAGE | 2024 |
| ABV | 12% |
| GRAPE VARIETIES | Rabigato (60%), Còdega do Larinho (30%), Moscatel (10%) |
| CLOSURE | Diam |
| SKU CODE | H2436124 |
| COUNTRY | Portugal |
| REGION | Douro |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Diam |
| PH | 3.39 |
| TOTAL ACIDITY | 6.2g/l Tartaric |
| RESIDUAL SUGAR | 1.9g/l |
| SKU | H2436124 |