QUINTA DO CRASTO
SINCE 1615

ROQUETTE & CAZES

Appellation
Douro

Viticultural Year
The vintage will be remembered for its freshness and elegance. In a year when particularly unstable weather conditions presented challenges both in the vineyard and in the winery, it took a large dose of meticulous planning, periodic monitoring, and adaptability to achieve the level of excellence that was finally accomplished.
Following a cold winter with abundant rainfall, the vines began the growth cycle with healthy water reserves. Mild temperatures from budburst to veraison meant that the vines underwent very little stress, hastening the growth cycle by approximately 15 days relative to the five-year average. The harvest began in the last week of August with hot, dry days and cold nights. The first rains came on the 1st and 2nd of September, as the average temperature fell, and harvesting was completed smoothly amidst pleasant temperatures. This memorable year has produced elegant, full-bodied wines with excellent freshness, refined fruit aromas and silky tannins, wines with excellent bottle-ageing potential.

Grape Varieties
60% Touriga Nacional, 25% Touriga Franca, 15% Tinta Roriz

Winemaking
The grapes are hand-harvested and taken to the winery, where they are rigorously inspected. They are then destemmed and gently crushed. Fermentation takes place in temperature-controlled stainless steel conic vats. Rack and return is performed during fermentation. This French technique enhances skin contact by pumping the juice back over the cap. This is followed by post-fermentation skin maceration, a technique widely used in Bordeaux wines, which allows for a very gentle extraction and a final refinement of the wine's texture. The result is a concentrated, complex wine that is also elegant and stylish.

Ageing
About 18 months in French oak barrels.

Tasting Note
Deep ruby in colour. Impressive nose, showing outstanding aroma intensity and complexity, with fresh red fruits and soft notes of fine spice. Elegant attack on the palate, evolving into a wine with a solid structure, made of velvet textured tannins. Engaging, with a balanced, fresh and persistent finish. A wine crafted using Bordeaux winemaking technology, but made from the traditionally Douro grape varieties Touriga Nacional, Touriga Franca, Tinta Roriz, and which clearly reflects the identity of the Douro.

VEGAN

Technical information

Age of Vines	Aspect, Soil and Altitude	Alcohol, ABV	Analytical Data	Winemakers
Average age of 13 years old	East - North 120 to 450 metres	14,5%	Total Acidity: 5,5 gr/L pH: 3,65 Residual Sugar: 1,8 gr/L	Daniel Llose (Château Lynch-Bages); Manuel Lobo / Cátia Barbeta (Quinta do Crasto)
Serving temperature 16-18°	**Landscaping** *Vinha ao alto* *(*rows of vines planted up and down the slope) and *patamares* (terraces) with one row of vines			

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