



QUINTA DO CRASTO

SINCE 1615

ROQUETTE & CAZES 2016

Appellation

Douro

Viticultural Year

Adverse weather conditions made 2016 a complex year. The winter saw generous levels of rainfall, far above the average for the last thirty years. It was also warmer than usual through the end of January. The rain continued into early spring, but it was accompanied by an considerable fall in temperatures that slowed the growth of the vines. July and August were extremely hot and dry. The rainy winter had provided abundant water reserves that yielded lush vines with excellent canopies. The grapes were ripening well, if slowly. Quinta do Crasto saw 18mm of rain on 24 and 25 August, which was of great benefit to the vines. This, together with a fall in temperatures in early September, gave rise to the perfect ripening of the grapes.

The white grape harvest began on 2 September and the first red wine grapes began coming into the winery on 5 September. The good weather continued throughout the harvest, enhancing maturation and this allowed us to pinpoint the exact moment to pick each particular vineyard or variety.

As a result, the whites, reds and Ports made this year had excellent colour, deep aromas and serious structure, as well as being elegant and well-balanced.

The complexity of this harvest meant the viticultural and winemaking team had to spend considerable time in the vineyards so as to make the most important decisions that would lead to great wines.

Grape Varieties

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

Winemaking

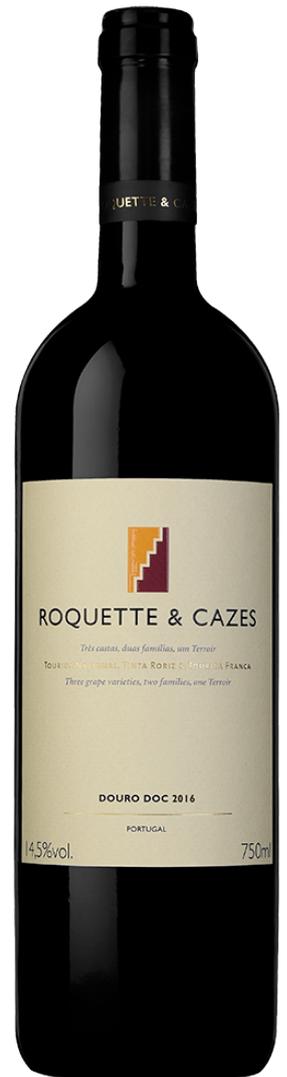
The grapes come from the Cima Corgo and Douro Superior subregions. They are hand-harvested and taken to the winery, where they are rigorously inspected on a sorting table. The grapes are then destemmed and gently crushed. Fermentation takes place in temperature-controlled stainless steel conic vats. Rack and return is performed during fermentation. This French technique means that the juice is drained from the fermenting vat leaving the cap behind. The fermenting juice is then pumped back over the cap, maximising the skin contact. The result is a concentrated, complex wine that is also elegant and stylish.

Ageing

About 18 months in French oak barrels.

Tasting Note

Deep purple in colour. Engaging on the nose, showing elegant floral notes well-integrated with red berry fruit. The palate offers an elegant beginning, evolving into a solid wine, with excellent volume and a compact structure, made of fresh, polished tannins. The finish is balanced and persistent.



Technical information

Age of Vines 37 Years old	Aspect, Soil and Altitude East - North 130 to 450 metres	Alcohol, ABV 14,5%	Analytical Data Total Acidity: 5,5 gr/L pH: 3,75 Residual Sugar: 1,8 gr/L	Winemakers Daniel Llose (Château Lynch-Bages) Manuel Lobo (Quinta do Crasto)
Serving temperature 16-18°	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 May 2019		