



ROQUETTE & CAZES 2019

Appellation

Douro

Viticultural Year

After 2017 and 2018 yields significantly below the decade average, 2019 proved to be much more generous and more in line with what we are used to at Quinta do Crasto. However, it was still a challenging year, with a dry winter and spring depleting the vines' necessary soil water reserves. We found, however, that in the months of June, July and August, the vines had well-balanced and healthy canopies, without great signs of water stress. We attributed this balance to the mild temperatures from May to late August — 5°C lower than the previous 5-year average at Quinta do Crasto. This contributed positively to a slow and well-balanced ripening of the grapes during July and August. Exceptional levels of ripeness resulted. The 2019 harvest took place very calmly, with cold nights and hot, dry days that enabled picking at the ideal moment. The rain on 21 and 22 September was essential, as it helped to refine the ripening of later varieties, namely Touriga Franca. The 2019 harvest began with the first white grapes from Quinta do Crasto arriving to the winery on 26 August and finished on 11 October when the berries from the highest altitude vineyards came in. On balance, 2019 yielded highly expressive white wines, with excellent concentration and extraordinary freshness. Our red wines also reflect the equilibrium enjoyed during the vegetative cycle. They are highly complete wines, with vibrant aromas, excellent concentration, solid structure and, above all, they are well-balanced with excellent ageing potential.

Grape Varieties

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

Winemaking

The grapes, mostly from Quinta do Meco and from older vineyards in the Douro Superior, 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 ruby in colour. The nose offers outstanding aroma intensity, with fresh red fruits and soft notes of fine spice. Seductive on the palate, evolving into a wine with excellent structure, made of velvet textured tannins. The finish is complex and persistent. A wine that enhances Bordeaux's winemaking techniques, perfectly combining them with the Douro's identity.



Technical information

Age of Vines Average age of 25 years old	Aspect, Soil and Altitude East - South - West - North 130 to 450 metres	Alcohol, ABV 14,5%	Analytical Data Total Acidity: 5,2 gr/L pH: 3,67 Residual Sugar: 1,7 gr/L	Winemakers Daniel Llose (Château Lynch-Bages) and 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 January 2022		