



QUINTA DO CRASTO

SINCE 1615

ROQUETTE & CAZES 2020

Appellation

Douro

Viticultural Year

2020 was an extremely demanding year, not only due to the global pandemic, but also the harsh weather conditions that were particularly hot and dry during the critical grape ripening period. This was the warmest winter since 2005, accompanied however, with high rainfall, especially in December, both at Quinta da Cabreira (Douro Superior) and Quinta do Crasto (Cima Corgo). March to June were also hot and rainy, leading to an early budburst, which occurred about ten days earlier than usual. This weather was particularly worrisome as it represented a risk of potential vine disease and required rigorous monitoring by the viticulture team to avoid potential infection. July and August were hot, but soil water was fortunately sufficient to ensure correct grape ripening. However, it was essential not to miss the optimal harvest time, so as to prevent grape dehydration. The harvest started on 17 August and ended on 25 September. The yield was a lower than average with smaller bunches and smaller berries with an excellent skin-to-pulp ratio, which were, thus, highly concentrated. This Covid-19 vintage benefitted from all the professionalism and dedication of the Quinta do Crasto team and yielded white wines with excellent balance, freshness and aromatic definition and very complete reds with highly expressive fruit, seductive texture, and great persistence.

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: 3,71 Residual Sugar: 1,8 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 December 2022		