



QUINTA DO CRASTO TINTA RORIZ 2015

Appellation

Douro

Viticultural Year

2015 was a dry but well-balanced year that was saved by the right amount of rainfall at exactly the right moment. July and August were mild, with hot days and cold nights, which had a positive influence on the ripening of the grapes. The white grape harvest began on 21 August and the first red wine grapes arrived in the winery from the Quinta da Cabreira in the Douro Superior on 29 August. Weather conditions throughout the harvest were favourable. Rain on 15 and 16 September favoured the final ripening of the grapes of some vineyard plots. The three plots of 32-year-old Tinta Roriz vines, with their east, south, and west aspects present an interesting challenge to the viticulture and winemaking teams when it comes to choosing the exact moment to harvest each one. 2015 was no exception. On September 6, the west facing vineyard was the first to be picked, followed by those facing south and east, respectively. This is a year whose wines stand out for their generous fruit, natural freshness and extraordinary elegance.

Grape Varieties

Tinta Roriz

Winemaking

The grapes, coming from the best Tinta Roriz plot of Quinta do Crasto, are taken to the winery in 22 kg plastic boxes and rigorously inspected on arrival. The grapes are first trodden in a traditional stone tank (lagar) and after this, they are transferred into an open stainless steel tank where the cap is pressed down with robotic pistons. Fermentation takes place for 10 days under strict controlled temperature environment. Once the alcoholic fermentation is completed, the grape are gently pressed using hydraulic presses.

Ageing

In new French oak barrels.

Tasting Note

Deep purple in colour, the wine shows elegant gum cistus aromas well integrated with complex notes of fresh spice and wild berry fruit. Balanced on the palate, evolving into a powerful wine that shows red berry fruit flavours, excellent volume and firm, textured tannins. This is an engaging, food-friendly wine, with a fresh, lingering finish.



Technical information

Age of Vines 32 years	Aspect, Soil and Altitude East - South - West - North 300 m	Alcohol, ABV 14,8%	Analytical Data Total Acidity: 5,1 gr/L pH: 3,76 Residual Sugar: 1,8 gr/L	Winemaker Manuel Lobo
Serving temperature 16-18°	Landscaping Patamares (terraces) with two rows of vines	Bottling October 2017		