



ROQUETTE & CAZES 2022

Appellation

Douro

Viticultural Year

2022 was an extremely dry year. Lower than average rainfall throughout most of the growing season, together with high spring and summer temperatures, had a significant impact on both grape quantity and ripeness. The winter vine dormancy period was drier than normal and, from June onwards, the entire region suffered a severe drought accompanied by extreme heat. In fact, the highest temperature ever recorded in Portugal, 46.5°, took place in Pinhão. Particularly worrisome was that temperatures remained high at night, depriving the vines of the chance to cool off at end-of-day. Such high temperatures brought forward both the flowering and veraison. Although clusters were quite numerous, the negative impact of the weather yielded significantly smaller berries than usual with classic signs of extreme vine resilience as they defended themselves from the drought that set in early in their cycle. Ripeness monitoring was brought forward to early August, and the white varieties harvest began on 18 August. This was the second earliest harvest ever, after that of 2017. The analyses of ripeness identified some berry compound abnormality, with less sugar and acidity than normal, due to the forementioned weather conditions. Nevertheless, the old vines at Quinta do Crasto provided a pleasant surprise as the vines adapted well and produced excellent quality grapes. The vines were protected by their age and well-developed root systems with good conductivity that were able to reach deeper, moister soils, which protected them from water stress and low yields. Aspect and altitude of the different vineyard plots were preponderant in determining production levels, with lower areas demonstrating much lower yields than higher ones. Rainfall in the second week of September was of tremendous benefit to grape juices quality. Although the harvest had to be interrupted, the vines reacted quickly to the availability of water by increasing both the yield and alcohol levels of the juices without compromising fruit health. Despite the challenges of 2022, the wines presented moderate alcohol levels with balanced acidity, stable colours and good structure and, above all, fantastic elegance!

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 (35% new oak, 65% second-use oak)

Tasting Note

Deep ruby in colour. The nose stands out for its intensity and aroma complexity, showing vibrant notes of fresh red fruits and delicate hints of fine spice. The palate begins with elegance, revealing a wine with a robust and well-defined structure, supported by silky-textured tannins. The finish is fresh and long lingering. Crafted with the technological precision of Bordeaux winemaking and using the emblematic Douro grape varieties – Touriga Nacional, Touriga Franca and Tinta Roriz – this wine faithfully reflects the unique identity of the region, which clearly reflects the identity of the Douro.

Technical information

Age of Vines 13 years old on average	Aspect, Soil and Altitude East - North 120 to 450 metres	Alcohol, ABV 14%	Analytical Data Total Acidity: 5,8 gr/L pH: 3,77 Residual Sugar: 1,7 gr/L	Winemakers Daniel Llose (Château Lynch-Bages); Cátia Barbeta / 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 row of vines	Bottling February 2025		

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