



ROQUETTE & CAZES

ROQUETTE & CAZES RED 2023

Appellation Douro

Viticultural Year

The year 2023 was marked by atypical weather conditions in the Douro region, with a warm and rainy Winter followed by a warm and dry Spring, and a hot Summer with periods of heavy rainfall, particularly in June and September. During the growing season, budbreak was slightly delayed, followed by an earlier-than-usual flowering, veraison and ripening, due to the high temperatures recorded in the Spring. This scenario led to the second-earliest harvest on record at Quinta do Crasto, with the first white grape varieties picked on August 10th. The abundant Winter rains were crucial for replenishing soil moisture reserves following an extremely dry and hot 2022. In contrast, Spring was particularly dry and hot. Summer brought more variable conditions, with exceptional rainfall in June—including some severe hailstorms in the Upper Douro—followed by drier July and August, and very high temperatures during August. September began with conditions favorable for ripening but ended cool and rainy due to thunderstorms and heavy rainfall. October continued to see high levels of rainfall. Despite the challenges posed by soil and climate conditions and the high pressure from diseases and pests, the grapes arrived at the winery in excellent conditions and fully ripened, resulting in very balanced and elegant wines with good color, great structure and plenty of character.

Grape Varieties

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

Winemaking

After careful sorting upon arrival at the winery, the hand-harvested grapes are destemmed, gently pressed and transferred to conic-shaped stainless-steel tanks, where alcoholic fermentation begins under strict temperature control. During this process, the French technique of "délestage" is applied, which maximizes the interaction between the must/wine and the skins, allowing a more efficient extraction.

Post-fermentation skin maceration takes place - an approach widely used in Bordeaux wines - which provides a gradual and refined extraction and a more polished finish in the wine's texture. The result is a wine of great concentration and complexity, combining depth and balance, avoiding any trace of coarseness and standing out for its elegance.

Ageing

Aged in French oak barrels (35% new and 65% second-use barrels) for approximately 18 months.

Tasting Note

With a deep, intense ruby color, this wine shows a highly defined and complex aromatic profile, featuring notes of fresh red fruits and delicate hints of spice.

The palate offers an elegant attack, evolving into a profile with greater body and structure, supported by firm, refined tannins with a silky texture. The balance between fruit, structure and freshness brings more depth and precision to the wine, lingering in a long, fresh and persistent finish.

Crafted from Touriga Nacional, Touriga Franca and Tinta Roriz, and benefiting from a Bordeaux-inspired winemaking approach, this wine combines structure and precision with elegance, preserving the unique identity and expression of the Douro.



Technical information

Age of Vines

Vines planted
in 2010 and 2012

Aspect, Soil and Altitude

Mostly East – South – West
Schist / 100-400 meters

Alcohol, ABV

14,5%

Winemaking

Daniel Llose
(Chateaux Lynch Bages)
Cátia Barbeta
Manuel Lobo
(Quinta do Crasto)

Bottling

January 2026

Serving temperature

16-18°

Landscaping

1-row terraces and vertical plantings

Analytical Data

Total Acidity: 5,6 gr/L
pH: 3,72
Total Sugar (Glu + Frut) : 0,7 g/L

