



QUINTA DO CRASTO TINTA RORIZ 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 Tinta Roriz

Winemaking

The grapes, coming from the best Tinta Roriz plots of Quinta do Crasto, are taken to the winery in 22 kg plastic boxes and rigorously inspected on arrival. The grapes are then completely destemmed and slightly crushed. After this, the juice is transferred to temperature-controlled stainless steel tanks. Once the alcoholic fermentation is completed, the grape are gently pressed.

Ageing 18 months in French oak barrels.

Tasting Note

Intense and deep ruby in colour. The nose impresses with its extraordinary aroma complexity, where delicate notes of cocoa, gum cistus and vibrant wild berries combine in a harmonious way. The palate is irresistible from the very beginning and leads to an impressive, solid and balanced structure, supported by tannins of remarkable quality and tension. With a striking personality, this wine offers a fresh and long-lasting finish, showing perfect balance and great ageing potential. This Tinta Roriz 2019 is a remarkable expression of the grape variety and reflects the depth and uniqueness of the region.



Technical information

Age of Vines
35 years old

Aspect, Soil and Altitude
East - South - West - North
300 metres

Alcohol, ABV
14,5%

Analytical Data
Total Acidity: 5,2 gr/L
pH: 3,72
Residual Sugar: 1,6 gr/L

Winemaking
Cátia Barbeta
Manuel Lobo

Serving temperature
16-18°

Landscaping
Socalcos (terraces)
with two rows of vines

Bottling
March 2022

