



# QUINTA DO CRASTO

*Single Quinta Port and Douro Wines*

## ROQUETTE & CAZES 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. Weather conditions throughout the harvest were favourable. Rain on 15 and 16 September favoured the final ripening of some of the grapes, namely that of the Touriga Nacional. The red wines from this year show excellent aromatic distinctiveness and compact structures made up of high quality, rounded tannins. This is a year whose wines stand out for their generous fruit, natural freshness and extraordinary elegance.

### Grape Varieties

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

### Winemaking

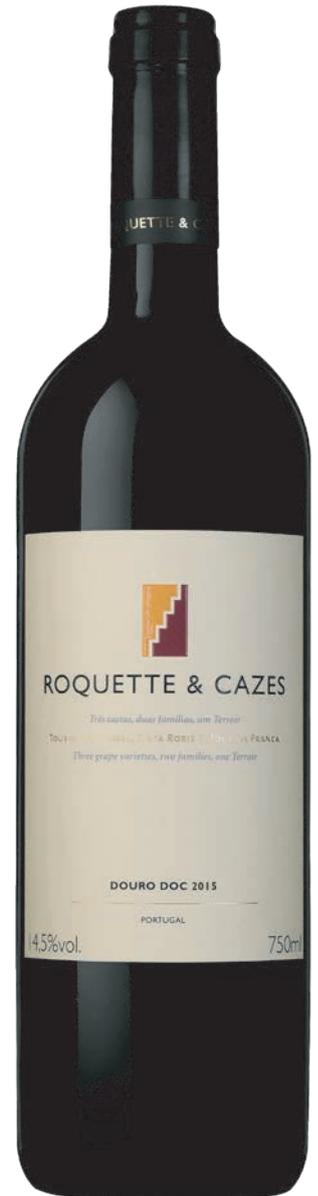
The grapes come from the Cima Corgo and Douro Superior subregions. They are hand-harvested and taken to the winery, where they are rigorously inspected on a sorting table. The grapes are then destemmed and gently crushed. Fermentation takes place in temperature-controlled stainless steel conic vats. 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

Purple in colour. Attractive and complex on the nose, with fresh aromas of berry fruit and elegant notes of spices. Balanced on the palate, evolving into a wine with a serious backbone, excellent volume and a fine texture made of velvety tannins. This is an elegant wine, with a fresh and lingering finish.



### Technical Information

#### Age of Vines

36 years old

#### Aspect, Soil and Altitude

East - North  
130 to 450 metres

#### Alcohol, ABV

14,5%

#### Analysis

**Total Acidity:** 5,3 gr/L  
**pH:** 3,7  
**Residual Sugar:** 1,6 gr/L

#### Winemaking

Daniel Llose  
(Château Lynch-Bages)  
Manuel Lobo  
(Quinta do Crasto)

#### Serving Temperature

16-18°

#### Landscaping

Vinha ao alto (rows of vines planted up and down the slope) and patamares (terraces) with one and two rows of vines

#### Bottling

June 2018

