



QUINTA DO CRASTO

SINCE 1615

ROQUETTE & CAZES 2017

Appellation

Douro

Viticultural Year

The 2017 harvest will go down in the as the earliest ever.

An unusually warm and dry winter meant that the vines' growth cycle began earlier than normal. Low rainfall continued throughout the cycle leading to moderate water stress and the vines had to naturally adapt to these adverse weather conditions. On 18 August, we started picking the red grapes at the Douro Superior subregion. We are able to irrigate the grapes on this sub-region and this was instrumental in keeping the vines working in a well-balanced fashion and enabled the berries to achieve perfect ripeness. In late August, evening temperatures fell significantly, which helped finish off the ripening of the grapes. A period of warm days combined with cool nights yielded the perfect balance. Dry days in September ensured a smooth harvest. The harvest wrapped up much earlier than normal, namely on 19 September. On balance, we can say that 2017 was a year of lower yields, with fewer bunches of smaller grapes, but that had excellent concentration and an optimal skin to pulp ratio. This was a challenging year for the viticulture and winemaking teams. We had to perfectly time the harvest to ensure maximum quality. 2017 will certainly go down in history as a year of exceptional wines.

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

Deep ruby in colour, the nose shows beautiful aroma complexity, with clean notes of red fruit, elegant spice and light balsamic hints. The palate offers an elegant beginning, evolving into a wine of excellent volume and structure, made of velvety tannins. This is an engaging wine, with a fresh, lingering finish.



Technical information

Age of Vines 38 Years old	Aspect, Soil and Altitude East - North 130 to 450 metres	Alcohol, ABV 14,5%	Analytical Data Total Acidity: 5,4 gr/L pH: 3,7 Residual Sugar: 1,8 gr/L	Winemakers Daniel Llose (Château Lynch-Bages) 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 and two rows of vines	Bottling January 2020		