

ROQUETTE & CAZES 2021

Appellation

Douro

Viticultural Year

2021 will be remembered for its freshness and elegance. In a year when particularly unstable weather conditions presented challenges both in the vineyard and in the winery, it took a large dose of meticulous planning, periodic monitoring, and adaptability to achieve the level of excellence that was finally accomplished.

Following a cold winter with abundant rainfall, the vines began the growth cycle with healthy water reserves. Mild temperatures from budburst to veraison meant that the vines underwent very little stress, hastening the growth cycle by approximately 15 days relative to the five-year average. The harvest began in the last week of August with hot, dry days and cold nights. The first rains came on the 1st and 2nd of September, as the average temperature fell, and harvesting was completed smoothly amidst pleasant temperatures. This memorable year has produced elegant, full-bodied wines with excellent freshness, refined fruit aromas and silky tannins, wines with excellent bottle-ageing potential.

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.

Tasting Note

Deep ruby in colour. Impressive nose, showing outstanding aroma intensity and complexity, with fresh red fruits and soft notes of fine spice. Elegant attack on the palate, evolving into a wine with a solid structure, made of velvet textured tannins. Engaging, with a balanced, fresh and persistent finish. A wine crafted using Bordeaux winemaking technology, but made from the traditionally Douro grape varieties Touriga Nacional, Touriga Franca, Tinta Roriz, and which clearly reflects the identity of the Douro.





Technical information

Serving temperature

Age of Vines

16-18°

Average age of 13 years old

Aspect, Soil and Altitude

East - North

120 to 450 metres

Landscaping Vinha ao alto

(rows of vines planted up and

down the slope) and patamares (terraces) with one row of vines

Daniel Llose (Château Lynch-Bages); Manuel Lobo / Cátia Barbeta (Quinta

Winemakers

Email: crasto@quintadocrasto.pt Tel.: +351 254 920 020 Fax: +351 254 920 788

do Crasto)

Quinta do Crasto - Gouvinhas 5060-063 Sabrosa Portugal









Alcohol, ABV

14,5%

Bottling

February 2024



Analytical Data

pH: 3,65

Total Acidity: 5,5 gr/L

Residual Sugar: 1,8 gr/L