

ROQUETTE & CAZES 2010

The Project

In 2002, the Roquette family from Quinta do Crasto (Douro) and the Cazes family from Château Lynch-Bages (Bordeaux) became partners to exchange knowledge and experience. The aim of the project has always been to produce great wines using French winemaking techniques in the privileged terroir of the Douro Valley. ROQUETTE & CAZES it's a wine that has taken the teachings of its elder brother XISTO – ROQUETTE & CAZES, the first wine of this venture. It is equally elegant, fine and with an intense finish. It has, however, a more extended bottle ageing period in order to be ready to drink when released.

Grape Varieties

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

Age of the Vines

29 years

Soil Type

Schist

Appellation

Douro DOC

Year

2010

Alcohol

14%

Grape Growing and Winemaking

The grapes come from two vineyards located in different parts of the Douro Valley: the Cima Corgo and the Douro Superior. Grapes varieties are planted separately. Harvest occurred at an optimal stage of maturity. Grapes were carried into Quinta do Crasto's winery in 25 kg boxes. After a rigorous selection, stalks were removed and grapes were crushed and transferred into stainless steel conic shaped vats. Then, a long maceration period took place using "delestage", an alternative French technique to the classic pumping over method.

Ageing

18 Months in French oak barrels (70% new, 30% one year of use).

Bottling

14.774 Bottles (0.75 liters), 123 Magnum (1.5 liters) and 20 Double Magnum (3.0 liters).

Tasting Notes

Colour: very dark core with bright violet/purple rim.

Nose: fresh wild fruits, and violets, with a soft toasty hint from the wood ageing, evoking cocoa.

Palate: full bodied, refreshing acidity, black fruits, and silky round tannins that complements the wine's structure. Very long and complex, with real elegance.

Serving Suggestions

Decant and serve it at 16 °C. It's a good match for savoury meat and game dishes, as well as elaborate Italian food. The wine is ready to drink. Consumption: 2012-2022.

