

XISTO- ROQUETTE & CAZES 2009

The Project

In 2002 the Roquette family from Quinta do Crasto (Douro) and the Cazes family from Château Lynch-Bages (Bordeaux) teamed up to share experiences and knowledge. The aim was to produce unique wines in the incomparable region of the Douro Valley, recognised by Unesco as an World Heritage Site. The grape varieties used are those typical of the region together with French winemaking techniques. XISTO – ROQUETTE & CAZES is only released in years when the wine, after maturation, shows an exceptional level of quality. The quantity released is always very small and the wine will only be available in a few markets. XISTO – ROQUETTE & CAZES is a wine that combines the unique character of the Douro local grape varieties and the extraordinary finesse of the Bordeaux wines.

Grape Varieties

Touriga Nacional, Touriga Franca and Tinta Roriz, along with other local varieties from very old vines.

Vine Age

25 to 90 years old.

Soil Type

Schist

Appellation

Douro DOC

Vintage

2009

Alcohol

15,5%

Grape Growing and Winemaking

Vines are planted in Douro's traditional terraces (*socalcos* and *patamares*). The hand-harvested grapes come from old vines located in the subregions of Cima Corgo and Douro Superior. All the grapes are destemmed and crushed. Fermentation takes place in temperature-controlled stainless steel conic vats. Several *delestages* are applied during the long maceration period. *Delestage* is a French extraction technique which 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. This is a very extractive technique but, at the same time, it maintains the elegance of the wine.

Winemakers

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

Ageing

20 Months in new French oak barrels.

Bottling

September 2011 – 1,631 bottles (0.75 L)

Tasting Notes

Appearance: opaque in the centre with narrow purple/bluish rim.

Nose: very fresh black fruits with hints of spices, light charred wood with other excellent oak aromas.

Palate: full-bodied with juicy ripe flavours of black fruits and violets. Silky tannins. Very long and round finish of great elegance.

Serving Suggestions

Decant before serving. Serving Temperature: 16 °C.

It goes well with red meat, gamey and seasoned dishes. It is also a good match for traditional Italian dishes. 2011-2025

