

ROQUETTE & CAZES 2013

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

Touriga Nacional, Touriga Franca and Tinta Roriz.

Age of the Vines

34 years old.

Soil Type

Schist

Appellation

Douro DOC

Year

2013

Alcohol

14,5%

Grape Growing and Winemaking

The grapes come from the Cima Corgo and Douro Superior subregions. They are hand-harvested and then destemmed and 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

20 Months in French oak barrels (70% new oak and 30% one year old oak).

Winemakers

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

Bottling

-

Tasting Notes

Colour: deep violet.

Nose: seductive aromas of fresh berry fruit and elegant floral notes reminiscent of violets are well integrated with soft cocoa hints.

Palate: elegant beginning that leads way to a voluminous wine with a solid structure of sweet, finely textured tannins. A complex wine, with pleasant berry fruit flavours, and a balanced, lingering finish.

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.

