

# ROQUETTE & CAZES 2014

<b>The Project</b>	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.
<b>Grape Varieties</b>	60% Touriga Nacional, 25% Touriga Franca and 15% Tinta Roriz.
<b>Age of the Vines</b>	35 years
<b>Soil Type</b>	Schist
<b>Appellation</b>	Douro DOC
<b>Year</b>	2014
<b>Alcohol</b>	14,5%
<b>Grape Growing and Winemaking</b>	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.
<b>Ageing</b>	18 Months in French oak barrels
<b>Winemakers</b>	Daniel Llose (Château Lynch-Bages) and Manuel Lobo (Quinta do Crasto).
<b>Bottling</b>	-
<b>Tasting Notes</b>	<p><b>Colour:</b> Opaque, with a narrow purple/bluish rim.</p> <p><b>Nose:</b> Complex on the nose, showing fresh notes of wild berry fruit and elegant hints of fresh spice.</p> <p><b>Palate:</b> Elegant beginning leading to a voluminous wine, with an excellent structure made of powerful yet smooth-textured tannins. Fine hints of wild berry fruit complete the palate. The finish is lingering and balanced.</p>
<b>Serving Suggestions</b>	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: 2015-2028.

