

XISTO - ROQUETTE & CAZES 2013

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 Tint Roriz, along with other local varieties from Old Vines.

Vine Age

25 to 90 years old.

Soil Type

Schist

Appellation

Douro DOC

Vintage

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.

Winemakers

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

Ageing

20 months in French oak barrels.

Tasting Notes

Colour: opaque, with a narrow purple/bluish rim.

Nose: very fresh and complex on the nose, displaying delicate floral aromas, wild berry fruit and fresh spicy notes.

Palate: elegant beginning that leads way to a solid backbone of silk-textured tannins beautifully combined with wild berry notes. This is an elegant, broad wine, with a fresh and lingering finish.

Serving Suggestions

Decant before serving. Serving Temperature: 16 °C.

Perfect matches: red meat, gamey and seasoned dishes.

