

# ROQUETTE & CAZES 2017

<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 it's elder brother XISTO – ROQUETTE & CAZES, the first wine of this venture. It is equally elegant, fine and with as 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>	38 Years
<b>Soil Type</b>	Schist
<b>Appellation</b>	Douro DOC
<b>Year</b>	2017
<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 taken to the winery, where they are rigorously inspected on a sorting table. The grapes are then destemmed and gently 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>Winemakers</b>	Daniel Llose (Château Lynch-Bages) and Manuel Lobo (Quinta do Crasto)
<b>Ageing</b>	18 Months in French oak barrels.
<b>Bottling</b>	January 2020.
<b>Tasting Notes</b>	<b>Colour:</b> Deep ruby. <b>Nose:</b> Shows beautiful aroma complexity, with clean notes of red fruit, elegant spice and light balsamic hints. <b>Palate:</b> Offers an elegant beginning, evolving into a wine of excellent volume and structure, made of velvety tannins. This is an engaging wine, with a fresh, lingering finish.

