

ROQUETTE & CAZES 2021

| | |
|-------------------------------------|---|
| 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 (60%), Touriga Franca (25%) and Tinta Roriz (15%). |
| Age of the Vines | Average age of 13 years old. |
| Soil Type | Schist |
| Appellation | Douro DOC |
| Year | 2021 |
| Alcohol | 14,5% |
| Grape Growing and Winemaking | The grapes are hand-harvested and taken to the winery, where they are rigorously inspected. They 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 enhances skin contact by pumping the juice back over the cap. This is followed by post-fermentation skin maceration, a technique widely used in Bordeaux wines, which allows for a very gentle extraction and a final refinement of the wine's texture. The result is a concentrated, complex wine that is also elegant and stylish. |
| Ageing | About 18 months in French oak barrels. |
| Winemakers | Daniel Llose (Château Lynch-Bages) Manuel Lobo and Cátia Barbeta (Quinta do Crasto) |
| Bottling | February 2024 |
| Tasting Notes | Colour: deep ruby. Nose: impressive nose, showing outstanding aroma intensity and complexity, with fresh red fruits and so notes of fine spice. Palate: elegant attack on the palate, evolving into a wine with a solid structure, made of velvet textured tannins. Engaging, with a balanced, fresh and persistent finish. A wine crafted using Bordeaux winemaking technology, but made from the traditionally Douro grape varieties Touriga Nacional, Touriga Franca, Tinta Roriz, and which clearly reflects the identity of the Douro. |
| Serving Suggestions | Decant and serve it at 16-18 °C. It's a good match for savoury meat and game dishes, as well as elaborate Italian food. |

