

ROQUETTE & CAZES

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 25 years old.

Soil Type

Schist

Appellation

Douro DOC

Alcohol

14,5%

Grape Growing and Winemaking

The grapes, mostly from Quinta do Meco and from older vineyards in the Douro Superior, 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.

Ageing

About 18 months in French oak barrels.

Winemakers

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

Tasting Notes

Colour: deep ruby.

Nose: the nose offers outstanding aroma intensity, with fresh red fruits and soft notes of fine spice.

Palate: seductive on the palate, evolving into a wine with excellent structure, made of velvet textured tannins. The finish is complex and persistent. A wine that enhances Bordeaux's winemaking techniques, perfectly combining them with the Douro's identity.

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.

