
XISTO - ROQUETTE e CAZES

APPELLATION: Douro Portugal

VINTAGE: 2004

GRAPE VARIETIES: Touriga Nacional 60%, Touriga Franca 15%, Tinta Roriz 25%

The grapes come from Quintas selected because of their quality work in the vineyards and because of their production potential of traditional grape varieties. Those traditional grape varieties often come from the Douro Superior region where cooler nights allow a better phenolic maturity. Tomas Roquette and Daniel Llose regularly monitor vineyard parcels; and maturity is periodically controlled from mid-August until harvest.

VINIFICATION: Fermentation is performed in thermo-regulated stainless steel vats with a taper shape.

We combine the potential of the Douro grape varieties to Bordeaux region techniques, keeping in mind the specific balances of grape maturity in order to produce fruity, fat, and harmonious wines with long finish and ageing potential.

Fermentations are based on the following points:

- Higher (29 to 31°C) than the Portuguese average fermentation temperatures.
- Implementation of a different pumping-over process with more intense rhythms during the first 3 days of fermentation, accompanied by delestage process performed differently according to the grape varieties.
- Longer maceration.

AGEING: 18 months in 225L French oak barrels (new barrels: 60 %, one-year old barrels: 40%).

BOTTLING: June 2006

PRODUCTION: 36.600 bottles/year

TASTING NOTES :

“Xisto - Roquette e Cazes” 2004 displays a gorgeous garnet-red colour with shiny hues. The nose is intense and reveals elegant red fruit aromas. The palate is an explosion of savours typical of sunny wines, with fleshy, silky and nice tannins. Xisto can be defined by lots of harmony, elegance and great ageing potential.

Winemakers: Daniel Llose and Susana Esteban