

2010

ROQUETTE & CAZES



APELLATION
Douro DOC

VINEYARDS

SOIL
Schist

VINEYARD EXPOSURE
Nascente

AGE OF VINES
28 years old

ALCOHOL, ABV
14%

BOTTLING

ANALYSIS

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, 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

60% Touriga Nacional, 15% Touriga Franca and 25% Tinta Roriz.

GRAPE GROWING AND WINEMAKING

The grapes come from two vineyards located in different parts of the Douro Valley: the Cima Corgo and the Douro Superior. Grapes varieties are planted separately. Harvest occurred at an optimal stage of maturity. Grapes were carried into Quinta do Crasto's winery in 25 kg boxes. After a rigorous selection, stalks were removed and grapes were crushed and transferred into stainless steel conic shaped vats. Then, a long maceration period took place using "delestage", an alternative French technique to the classic pumping over method.

AGEING

18 months in French oak barrels (70% new, 30% one year of use).

TASTING

Colour: very dark core with bright violet/purple rim.

Nose: fresh wild fruits, and violets, with a soft toasty hint from the wood ageing, evoking cocoa.

Palate: full bodied, refreshing acidity, black fruits, and silky round tannins that complements the wine's structure. Very long and complex, with real elegance.

SERVING SUGGESTIONS

Decant and serve it at 16°C. The wine is ready to drink.

It's a good match for savoury meat and game dishes, as well as elaborate Italian food.

Consumption: 2012-2022.

