2012 ROQUETTE & CAZES



APELLATION Douro DOC	VINEYARDS "Patamares" (terraces)	SOIL Schist
VINEYARD EXPOSURE	AGE OF VINES	ALCOHOL, ABV
Nascente	33 years old	14,5 %

BOTTLING ANALYSIS

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. Grapes were harvested at an optimal stage of maturity and taken to Quinta do Crasto's winery in 25 kg boxes. After a rigorous selection, stalks were removed and grapes were crushed and transferred to stainless steel conic shaped vats. Then, a long maceration period took place using "delestage", an alternative French technique to the classic pumping over method. This techniques allows to preserve the key characteristics of the Douro wines, avoiding rusticity and enhancing their elegance.

AGEING

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

TASTING

Colour: Deep violet.

Nose: Very complex on the nose with fresh berry fruit notes and elegant hints of violet and spice.

Palate: Elegant start that leads to a well-structured wine, with fine-textured tannins. Flavours of berry fruit nicely combined with delicate notes of violet. Solid, fresh and lingering finish.

WINEMAKERS

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

