

XISTO- ROQUETTE & CAZES 2005

The Project

In 2002 the Roquette family from Quinta do Crasto (Douro) and the Cazes family from Château Lynch-Bages (Bordeaux) teamed up to share experiences and knowledge. The aim was to produce unique wines in the incomparable region of the Douro Valley, recognised by Unesco as an World Heritage Site. The grape varieties used are those typical of the region together with French winemaking techniques. XISTO – ROQUETTE & CAZES is only released in years when the wine, after maturation, shows an exceptional level of quality. The quantity released is always very small and the wine will only be available in a few markets. XISTO – ROQUETTE & CAZES is a wine that combines the unique character of the Douro local grape varieties and the extraordinary finesse of the Bordeaux wines.

Grape Varieties

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

Vine Age

25 years old.

Soil Type

Schist

Appellation

Douro DOC

Vintage

2005

Alcohol

14%

Grape Growing and Winemaking

Vines are planted in Douro's traditional terraces (*socalcos* and *patamares*). The hand-harvested grapes come from old vines located in the subregions of Cima Corgo and Douro Superior. All the grapes are destemmed and crushed. Fermentation takes place in temperature-controlled stainless steel conic vats. Several *delestages* are applied during the long maceration period. *Delestage* is a French extraction technique which 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. This is a very extractive technique but, at the same time, it maintains the elegance of the wine.

Winemakers

Daniel Llose (Château Lynch-Bages) and Susana Esteban (Quinta do Crasto)

Ageing

18 months in French oak barrels (60 % new barrels and 40% of one year old barrels).

Bottling

August of 2007.

Tasting Notes

Appearance: dark ruby.

Nose: good harmony between elegant floral notes and very intense red fruit aromas. Great freshness.

Palate: very refine attack, right volume with deep and very silky tannins. Elegant finish with very good complexity between red fresh fruit and slight notes of dark chocolate. Excellent deepness with good ageing potential.

Serving Suggestions

Decant before serving. Serving Temperature: 16 °C.

Perfect matches: red meat, gamey and seasoned dishes. It is also a good match for traditional Italian dishes. 2011-2025

