

# XISTO - ROQUETTE & CAZES 2018

## 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, Touriga Franca and Tinta Roriz.

## Vine Age

25 to 90 years old.

## Soil Type

Schist

## Appellation

Douro DOC

## Vintage

2018

## Alcohol

14,5%

## Grape Growing and Winemaking

Vines are planted in Douro's traditional "Patamares" (terraces) with two rows of vines. The hand-harvested grapes of Xisto – Roquette & Cazes 2018 come from vines located in the subregions of Cima Corgo and Douro Superior. All the grapes of Xisto – Roquette & Cazes 2018 are destemmed and 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.

## Winemakers

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

## Ageing

20 months in 225-litre oak barrels.

## Tasting Notes

**Colour:** deep purple.

**Nose:** complex and concentrated on the nose, showing fresh notes of wild berries in perfect harmony with soft spice.

**Palate:** starts in an elegant way, evolving into a full-bodied wine, where we can find fine-textured tannins. The finish is elegant and lingering. A wine made using Bordeaux winemaking techniques without losing the distinctiveness of the Douro.

## Serving Suggestions

Decant before serving. Serving Temperature: 16 °C.

Perfect matches: red meat, gamey and seasoned dishes.

