

XISTO ROQUETTE & CAZES 2019

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

35 years old on average.

Soil Type

Schist

Appellation

Douro DOC

Vintage

2019

Alcohol

14,5%

Winemaking

The grapes are hand-picked and come exclusively from the Cima Corgo and Douro Superior subregions. On arrival in the winery they are rigorously inspected on a sorting table. They are then 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

About 20 months in new French oak barrels.

Tasting Notes

Colour: Deep ruby in colour.

Nose: The nose shows fresh forest fruit notes well integrated with fine hints of spice and gum cistus.

Palate: The palate starts in an elegant way, evolving into a full-bodied wine with a structure composed of fresh, finely textured tannins. The finish is balanced and persistent. This is a wine made using Bordeaux vinification technology, but which reflects the unique identity of the Douro.

Serving Suggestions

Decant before serving. Serving Temperature: 16 °C.

Perfect matches: red meat, gamey and seasoned dishes.

