

# ROQUETTE & CAZES 2008

## 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. This new ROQUETTE & CAZES 2008 has taken the teachings of its elder brother XISTO – ROQUETTE & CAZES, 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.

## Vine Age

27 years

## Soil Type

Schist

## Appellation

Douro DOC

## Year

2008

## Alcohol

14%

## 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 and 30% one year of use) and 18 months in bottle (in a temperature controlled warehouse).

## Bottling

14,686 Bottles (0.75 litres)  
120 Magnum (1.5 litres)  
32 Double-magnum (3.0 litres)

## Tasting Notes

**Colour:** deep ruby-red with narrow rim.

**Nose:** clean notes of fresh wild fruits, with a soft toasty hint, evoking cocoa.

**Palate:** great volume and soft round tannins. Wild red fruits. Great finish with length and complexity.

## Serving Suggestions

This wine was aged in the bottle and may throw a light deposit. Decant and serve 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.

