

ROQUETTE & CAZES 2011

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. ROQUETTE & CAZES it's a wine that 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, 25% Touriga Franca and 15% Tinta Roriz.
Age of the Vines	30 years
Soil Type	Schist
Appellation	Douro DOC
Year	2011
Alcohol	14,5%
Grape Growing and Winemaking	In this wine, for the first time, a part of the grapes came from the beautiful Quinta do Meco, build from scratch by the Cazes family in the Douro Superior. The rest of the grapes still come from the two original vineyards located in different parts of the Douro Valley: the Cima Corgo and the Douro Superior. In these two vineyards, 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	20 Months in French oak barrels (70% new and 30% one year of use).
Winemakers	Daniel Llose (Château Lynch-Bages) and Manuel Lobo (Quinta do Crasto).
Bottling	29.018 Bottles (0.75 liters), 120 Magnum (1.5 liters) 20 Double Magnum (3.0 liters).
Tasting Notes	Colour: very dark core with intense and bright violet/purple rim. Nose: intense fresh wild fruits, and violets, with a soft toasty hint from the wood ageing, evoking cocoa. Palate: full bodied, black fruits, and sweet tannins. Robust core of forest fruits, complemented by fine oak. Very long and profound, developing multiple layers of sensations.
Serving Suggestions	Decant and serve it at 16 °C. It's a good match for savoury meat and game dishes, as well as elaborate Italian food. The wine is ready to drink. Consumption: 2013-2026.

