

ROQUETTE & CAZES 2012

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| 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 | 33 years |
| Soil Type | Schist |
| Appellation | Douro DOC |
| Year | 2012 |
| Alcohol | 14,5% |
| Grape Growing and Winemaking | The grapes come from the two original vineyards located in different parts of the Douro valley: the Cima Corgo and the Douro Superior, which 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 controlled temperature stainless steel conic shaped vats. Then, a long maceration period took place using "delestage", an alternative French technique to the classic pumping over method. This helps keeping the identity of the wines from the Douro by reducing their hardness and increasing their elegance. |
| 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. |

