



ROQUETTE & CAZES



## ROQUETTE & CAZES

DOURO DOC 2019

14,5%

A special blend of three grape varieties, two families and a distinctive terroir... Since 2002, the Roquette family (Quinta do Crasto - Douro) has been associated to the Cazes family (Château Lynch-Bages - Pauillac) to produce great wines that ally the natural and unique characteristics of the Douro to the Cazes family's experience of making top Bordeaux wines.

Roquette & Cazes came into being with the 2006 vintage, and has benefitted since its launch from the expertise acquired with Xisto. Its keeping potential differentiates it from its older sibling. More accessible, it is ready to taste as soon as it is put on the market.

### Vintage conditions

After 2017 and 2018 yields below the decade average, 2019 proved to be much more generous and more in line with what we are used to at Quinta do Crasto.

With a dry winter and spring, the vines' necessary soil water reserves are low. We found, however, that, during the summer period, the vines had well-balanced and healthy canopies, without great signs of water stress.

We attributed this balance to the mild temperatures from May to late August (5°C lower than the average on the property).

This contributed positively to a slow and well-balanced ripening of the grapes during July and August. Exceptional levels of ripeness resulted.

The 2019 harvest took place very calmly, until 11th October, with cold nights and hot, dry days that enabled picking at the ideal moment.

The rain on 21 and 22 September was essential, as it helped to refine the ripening of later varieties, namely Touriga Franca.

On balance, 2019 yielded red wines that reflect the equilibrium enjoyed during the vegetative cycle. They are highly complete wines, with vibrant aromas, excellent concentration, solid structure and, above all, they are well-balanced with excellent ageing potential.

### Vinification

The grapes, mostly from Quinta do Meco and from older vineyards in the Douro Superior, are hand-harvested and taken to the winery, where they are rigorously inspected on a sorting table. The grapes are then destemmed and gently 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.

### Tasting Notes

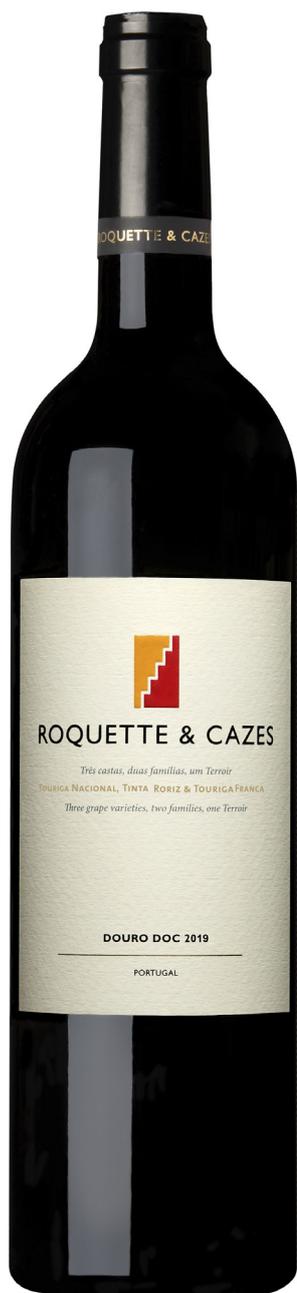
Deep ruby in colour. The nose offers outstanding aroma intensity, with fresh red fruits and soft notes of fine spice. Seductive on the palate, evolving into a wine with excellent structure, made of velvet textured tannins. The finish is complex and persistent. A wine that enhances Bordeaux's winemaking techniques, perfectly combining them with the Douro's identity.

### Ageing

About 18 months in French oak barrels

### Grape varieties

60% Touriga Nacional, 25% Touriga Franca, 15% Tinta Roriz



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

