



ROQUETTE & CAZES



ROQUETTE E CAZES

DOURO DOC 2012

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 is the exciting new chapter of this partnership. This wine has benefited from the expertise acquired with Xisto and mainly differs by the fact it is kept longer in bottle, thus allowing it to be ready to drink when released.

Age of vineyard

29 years

Winemakers

Daniel Llose and Manuel Lobo

Soil

Schist

Vinification technique

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.

Tasting

The wine shows a deep purple colour. The complex nose reveals fresh berry fruits notes and elegant hints of violet and spice. An elegant start that leads to a well-structured wine, with fine-textured tannins. On the palate this vintage has flavours of berry fruit nicely combined with delicate notes of violet. The finish is fresh and lingering.

Oak aging

16 to 18 months in French oak barrels
(70% new, 30% one year of use)

Grape varieties

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

Alcohol

14.5% vol.



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION