

# ROQUETTE & CAZES 2015

<b>The Project</b>	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 as intense finish. It has, however, a more extended bottle ageing period in order to be ready to drink when released.
<b>Grape Varieties</b>	60% Touriga Nacional, 25% Touriga Franca and 15% Tinta Roriz
<b>Age of the Vines</b>	36 Years
<b>Soil Type</b>	Schist
<b>Appellation</b>	Douro DOC
<b>Year</b>	2015
<b>Alcohol</b>	14,5%
<b>Grape Growing and Winemaking</b>	The grapes come from the Cima Corgo and Douro Superior sub regions. They are hand-harvested and then destemmed and 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, maximizing the skin contact. The result is a concentrated, complex wine that is also elegant and stylish.
<b>Winemakers</b>	Daniel Llose (Château Lynch-Bages) and Manuel Lobo (Quinta do Crasto)
<b>Ageing</b>	18 Months in French oak barrels.
<b>Bottling</b>	June 2018.
<b>Tasting Notes</b>	<b>Colour:</b> Purple colour. <b>Nose:</b> Attractive and complex, with fresh aromas of berry fruit and elegant notes of spices. <b>Palate:</b> Balanced on the palate, evolving into a wine with a serious backbone, excellent volume and a fine texture made of velvety tannins. This is an elegant wine, with a fresh and lingering finish.

