

# 2003

# XISTO - ROQUETTE & CAZES



## APELLATION

Douro

## VINEYARDS

## SOIL

Schist

## VINEYARD EXPOSURE

East / South

## AGE OF VINES

25 years old

## ALCOHOL, VOL%

## BOTTLING

April of 2005

## ANALYSIS

## GRAPE VARIETY

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

## VINIFICATION

Fermentation is performed in thermo-regulated stainless steel vats with a taper shape.

We combine the potential of the Douro grape varieties to Bordeaux region techniques, keeping in mind the specific balances of grape maturity in order to produce fruity, fat, and harmonious wines with long finish and ageing potential.

Fermentations are based on the following points:

- Higher (29 to 31°C) than the portuguese average fermentation temperatures.
- Implementation of a different pumping-over process with more intense rythms during the first 3 days of fermentation, accompanied by delestage process performed differently according to the grape varieties.
- Longer maceration.

## AGEING

18 months in 225L French oak barrels (new barrels: 60 %, one-year old barrels: 40%).

## TASTING

Xisto - Roquette e Cazes 2003 displays a gorgeous garnet-red colour with shiny hues. The nose is intense and reveals elegant red fruit aromas. The palate is an explosion of savours typical of sunny wines, with fleshy, silky and nice tannins. Xisto can be defined by lots of harmony, elegance and great ageing potential.

## WINEMAKERS

Daniel Llose and Susana Esteban.

