

2009

XISTO - ROQUETTE & CAZES



APELLATION
Douro

VINEYARDS

SOIL
Schist

VINEYARD EXPOSURE
East / South

AGE OF VINES
25 to 90 years old.

ALCOHOL, VOL%
15,5%

BOTTLING
September 2011

ANALYSIS

GRAPE VARIETY

Touriga Nacional, Touriga Franca and Tinta Roriz, along with other local varieties from very old vines.

VINIFICATION

Vines are planted in Douro's traditional terraces (socalcos and patamares). The hand-harvested grapes come from old vines located in the sub-regions of Cima Corgo and Douro Superior. All the grapes are destemmed and crushed. Fermentation takes place in temperature-controlled stainless steel conic vats. Several delestages are applied during the long maceration period. Delestage is a French extraction technique which 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. This is a very extractive technique but, at the same time, it maintains the elegance of the wine.

AGEING

20 month in new French oak barrels.

TASTING

Colour: opaque in the centre with narrow purple/bluish rim.

Aroma: very fresh black fruits with hints of spices, light charred wood with other excellent oak aromas.

Palate: full-bodied with juicy ripe flavours of black fruits and violets. Silky tannins. Very long and round finish of great elegance.

WINEMAKERS

Daniel Llose (Château Lynch-Bages) and Manuel Lobo (Quinta do Crasto).

