

# 2012

# XISTO - ROQUETTE & CAZES



## APELLATION

Douro

## VINEYARDS

"Patamares" (terraces) and "socalcos" (terraces supported by stone walls)

## SOIL

Schist

## VINEYARD EXPOSURE

East / South

## AGE OF VINES

25 to 90 years old.

## ALCOHOL, VOL%

14,0%

## BOTTLING

## ANALYSIS

Total Acidity: 5.5 gr/L

pH: 3.65

Residual Sugar: 1.8 gr/L

## GRAPE VARIETY

Touriga Nacional and Touriga Franca, along with other local varieties from Old Vines.

## VINIFICATION

The grapes come from the Cima Corgo and Douro Superior subregions. 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.

## AGEING

20 months in French oak barrels.

## TASTING

**Colour:** Opaque, with a narrow purple/bluish rim.

**Aroma:** Very complex on the nose, showing fresh notes of wild berry fruit, elegant spicy hints and delicate cocoa sensations.

**Palate:** Elegant beginning leading to a voluminous wine, with an excellent structure made of powerful yet smooth-textured tannins. Fine hints of wild berry fruit complete the palate. The finish is elegant, round and lingering.

## WINEMAKERS

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

