

# 2013

# XISTO - ROQUETTE & CAZES



## APELLATION

Douro

## VINEYARDS

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

## SOIL

Schist

## VINEYARD EXPOSURE

## AGE OF VINES

25 to 90 years old

## ALCOHOL, VOL%

14,5%

## BOTTLING

## ANALYSIS

Total Acidity: 4,9 gr/L

pH: 3.66

Residual Sugar: 1.6 gr/L

## GRAPE VARIETY

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

## WINEMAKING

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 fresh and complex on the nose, displaying delicate floral aromas, wild berry fruit and fresh spicy notes.

**Palate:** Elegant beginning that leads way to a solid backbone of silk-textured tannins beautifully combined with wild berry notes. This is an elegant, broad wine, with a fresh and lingering finish.

## WINEMAKERS

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

