

2014

ROQUETTE & CAZES



APELLATION
Douro DOC

VINEYARDS
"Patamares" (terraces)

SOIL
Schist

VINEYARD EXPOSURE
East-South

AGE OF VINES
35 years old

ALCOHOL, ABV
14,5 %

ANALYSIS
Total Acidity: 5.1 gr/L
pH: 3.69
Residual Sugar: 1.8 gr/L

GRAPE VARIETIES

Touriga Nacional, Touriga Franca and Tinta Roriz.

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

18 months in French oak barrels (70% new oak and 30% one year old oak)

TASTING

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

Nose: Complex on the nose, showing fresh notes of wild berry fruit and elegant hints of fresh spice.

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 lingering and balanced.

WINEMAKERS

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

