

2013

ROQUETTE & CAZES



APELLATION
Douro DOC

VINEYARDS
"Patamares" (terraces)

SOIL
Schist

VINEYARD EXPOSURE

AGE OF VINES
34 years old

ALCOHOL, ABV
14,5 %

BOTTLING

ANALYSIS
Total Acidity: 5.3 gr/L
pH: 3.65
Residual Sugar: 2.0 gr/L

GRAPE VARIETIES

Touriga Nacional, Touriga Franca and Tinta Roriz.

GRAPE GROWING AND 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 (70 % new oak and 30 % one year old oak)

TASTING

Colour: Deep violet.

Nose: Seductive aromas of fresh berry fruit and elegant floral notes reminiscent of violets are well integrated with soft cocoa hints.

Palate: Elegant beginning that leads way to a voluminous wine with a solid structure of sweet, finely textured tannins. A complex wine, with pleasant berry fruit flavours, and a balanced, lingering finish.

WINEMAKERS

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

