

2011

ROQUETTE & CAZES



APELLATION
Douro DOC

VINEYARDS
"Patamares" (terraces)

SOIL
Schist

VINEYARD EXPOSURE
Nascente

AGE OF VINES
31 years old

ALCOHOL, ABV
14,5 %

BOTTLING

ANALYSIS

GRAPE VARIETIES

60% Touriga Nacional, 25% Touriga Franca and 15% Tinta Roriz.

GRAPE GROWING AND WINEMAKING

The grapes come from two vineyards located in different parts of the Douro Valley: the Cima Corgo and the Douro Superior. Grapes varieties are planted separately. Grapes were harvested at an optimal stage of maturity and taken to Quinta do Crasto's winery in 25 kg boxes. After a rigorous selection, stalks were removed and grapes were crushed and transferred to stainless steel conic shaped vats. Then, a long maceration period took place using "delestage", an alternative French technique to the classic pumping over method. This techniques allows to preserve the key characteristics of the Douro wines, avoiding rusticity and enhancing their elegance.

AGEING

20 months in French oak barrels (70% new, 30% one year of use).

TASTING

Colour: Very dark core with intense and bright violet/purple rim.

Nose: Intense fresh wild fruits and violets, with a soft toasty hint from the wood ageing, evoking cocoa.

Palate: Full bodied, black fruits and sweet tannins. Robust core of forest fruits, complemented by fine oak. Very long and profound, developing multiple layers of sensations.

WINEMAKERS

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

