

2005

XISTO - ROQUETTE & CAZES

**APELLATION**

Douro

VINEYARDS**SOIL**

Schist

VINEYARD EXPOSURE

East / South

AGE OF VINES

25 years old

ALCOHOL, VOL%

14%

BOTTLING

August of 2007

ANALYSIS**GRAPE VARIETY**

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

VINIFICATION

Grapes are hand picked in 25 kg plastic boxes, and submit to a very accurate quality selection before being crushed. Alcoholic Fermentation is performed in thermo-regulated stainless steel vats with a taper shape and temperature control. Long skin maceration.

AGEING

18 months in 225 Litres, French oak barrels (new barrels: 60 %, one year old barrels: 40%).

TASTING

Colour: Dark ruby

Aroma: Good harmony between elegant floral notes and very intense red fruit aromas. Great freshness.

Palate: Very refine attack, right volume with deep and very silky tannins. Elegant finish with very good complexity between red fresh fruit and slight notes of dark chocolate. Excellent deepness with good ageing potential.

WINEMAKERS

Daniel Llose e Susana Esteban.

