



# XISTO - ROQUETTE & CAZES 2015

## Appellation

Douro

## Viticultural Year

2015 was a dry but well-balanced year that was saved by the right amount of rainfall at exactly the right moment. July and August were mild, with hot days and cold nights, which had a positive influence on the ripening of the grapes. Weather conditions throughout the harvest were favourable. Rain on 15 and 16 September favoured the final ripening of some of the grapes. The red wines from this year show excellent aromatic distinctiveness and compact structures made up of high quality, rounded tannins. This is a year whose wines stand out for their generous fruit, natural freshness and extraordinary elegance.

## Grape Varieties

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

## Winemaking

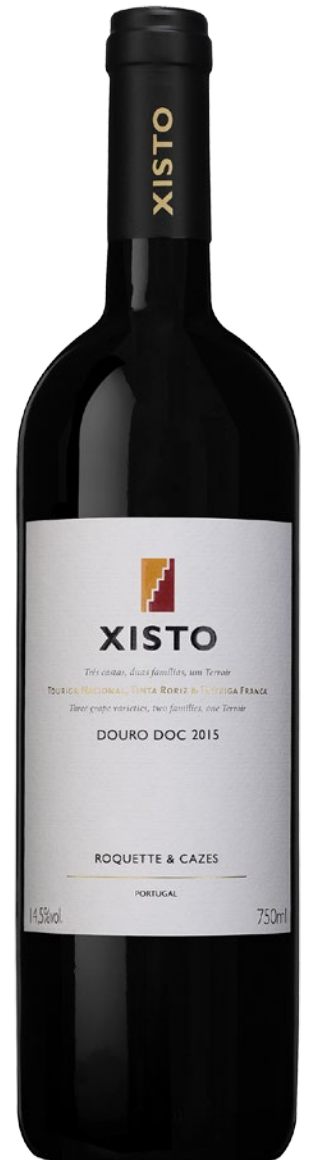
The grapes come from the Cima Corgo and Douro Superior subregions. They are hand-harvested and then destemmed and crushed. Fermentation takes place in temperature-controlled stainless steel conic vats. Rack and return is performed during fermentation. This French technique means that the juice is drained from the fermenting vat leaving the cap behind. The fermenting juice is then pumped back over the cap, maximising the skin contact. The result is a concentrated, complex wine that is also elegant and stylish.

## Ageing

20 months in 225-litre oak barrels..

## Tasting Note

Deep purple in colour. Complex on the nose, displaying red fruit aromas, which are in perfect harmony with delicate notes of fresh spice. Intense on the palate, evolving into a wine with an elegant profile, excellent volume and silky tannins, all well integrated with notes of red fruit. The finish is balanced and delivers extraordinary persistence and freshness. A wine made using Bordeaux winemaking techniques without losing the distinctiveness of the Douro.



## Technical information

<b>Age of Vines</b> 32 years old	<b>Aspect, Soil and Altitude</b> East - North 300 metres	<b>Alcohol, ABV</b> 14,5%	<b>Analytical Data</b> Total Acidity: 5,6 gr/L pH: 3,65 Residual Sugar: 1,8 gr/L	<b>Winemaker</b> Daniel Llose (Château Lynch-Bages) and Manuel Lobo (Quinta do Crasto)
<b>Serving temperature</b> 16-18°	<b>Landscaping</b> Patamares (terraces) with two rows of vines	<b>Bottling</b> July 2018		