



ROQUETTE & CAZES

XISTO - ROQUETTE & CAZES 2023

Xisto 2023 will be the first vintage following Xisto 2019. In each harvest, Xisto is the result of a meticulous selection of the best vineyards, the best lots and the very best barrels. These lots are vinified and monitored separately until the final stage of barrel aging, allowing for a rigorous assessment of their full potential. Being so, Xisto is not produced every year; it is only declared in vintages of exceptional quality.

Appellation Douro

Viticultural Year

The year 2023 was marked by atypical weather conditions in the Douro region, with a warm and rainy Winter followed by a warm and dry Spring, and a hot Summer with periods of heavy rainfall, particularly in June and September. During the growing season, budbreak was slightly delayed, followed by an earlier-than-usual flowering, veraison and ripening, due to the high temperatures recorded in the Spring. This scenario led to the second-earliest harvest on record at Quinta do Crasto, with the first white grape varieties picked on August 10th. The abundant Winter rains were crucial for replenishing soil moisture reserves following an extremely dry and hot 2022. In contrast, Spring was particularly dry and hot. Summer brought more variable conditions, with exceptional rainfall in June—including some severe hailstorms in the Upper Douro—followed by drier July and August, and very high temperatures during August. September began with conditions favorable for ripening but ended cool and rainy due to thunderstorms and heavy rainfall. October continued to see high levels of rainfall. Despite the challenges posed by soil and climate conditions and the high pressure from diseases and pests, the grapes arrived at the winery in excellent conditions and fully ripened, resulting in very balanced and elegant wines with good color, great structure and plenty of character.

Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz and Old Vines

Winemaking

The grapes, harvested by hand and transported in 22-kg crates, undergo rigorous sorting upon arrival at the winery. After complete destemming and gentle crushing, the must is transferred to temperature-controlled stainless steel fermentation tanks. During alcoholic fermentation, the French technique of “délestage” is applied, which consists of temporarily separating the must from the solids, followed by its subsequent reintroduction into the tank over the cap. This process promotes a balanced extraction of color and phenolic compounds, while simultaneously facilitating controlled oxygenation of the must and more effective contact with the skins. Such delicate and precise extraction results in wines with concentration, structure and depth, yet featuring fine, well-integrated tannins that preserve the elegance and expression of the terroir. Once alcoholic fermentation is complete, post-fermentation skin maceration takes place - an approach widely used in the Bordeaux region - which allows for a gradual and refined extraction allowing a greater integration of the tannins and a more polished and elegant texture.

The result is a wine of great concentration and complexity, combining depth, structure and balance, avoiding any hint of coarseness and standing out for its elegance. A gentle pressing is carried out to conclude the process.

Ageing

Aged in 100% new French oak barrels for approximately 20 months.

Tasting Note

With a deep, intense violet hue, it reveals remarkable aromatic complexity on the nose, marked by fresh notes of wild berries and delicate hints of spices. On the palate begins elegant and balanced, evolving into a wine of great volume and depth. The tannic structure is firm and highly precise, with fine, ripe and well-integrated tannins. The finish is long, persistent, and marked by great elegance and balance. A wine that combines the precision and sophistication of the Bordeaux tradition with the authenticity and unmistakable character of the Douro.



Technical information

Age of Vines

Vines planted in 2010 and 2012 and Old Vines

Aspect, Soil and Altitude

Mostly East – South – West
Schist / 100-400 meters

Alcohol, ABV

14,5%

Winemaking

Daniel Lloze
(Chateaux Lynch Bages)
Cátia Barbata
Manuel Lobo
(Quinta do Crasto)

Bottling

March 2026

Serving temperature

16-18°

Landscaping

1-row terraces,
high-altitude vineyards, and traditional terraces

Analytical Data

Total Acidity: 5,8 gr/L
pH: 3,75
Total Sugar (Glu + Frut) : 0,91 g/L

