

# 2015 Xisto Cru product-pdf - Douro Tinto - Spellbinding Portuguese Red, WA 95pts!

## Why We're Drinking It

Grab your passport, its time to take a quick trip to Portugal! And not for port! Or Vinho Verde! Nope, it's time to try some completely serious, truly fantastic, absolutely delicious dry Portuguese red. 95pts from Wine Advocate, sourced from 80-year old vines, this is a super cool wine that your taste buds will perk up in delight once the juice rolls ever-so-smoothly over your tongue.

Winemaker Luis Seabra who spent a decade as the lead winemaker at Niepoort, set out to launch his eponymous winery with the intention of making wines in his preferred style — one where the land speaks, unadulterated and singular. He uses spontaneous fermentation, native yeast and large-format oak aging to craft his wines. The result? Well, let's just share that tidbit now, shall we?

A field-blend aged 24-months in French oak is a popping, blockbuster, sultry red that oozes luxury. Raspberry liqueur, fresh-baked cherry pie, rich earth, toasted wood, smoke, minerals and deeply captivating spices. Great acid, relatively low alc at 12.5%, it's a knock your socks off kind of wine. You won't believe you're drinking something not varietally familiar!

Over 40% off!! Indulge your inner wine snob with this one (and maybe invite a few friends). You won't be disappointed!

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## Tasting Notes

Raspberry liqueur, fresh-baked cherry pie, rich earth, toasted wood, smoke, minerals and deep spices. Great acid to round out the richness.

### VARIETAL

Red Blend

### APPELLATION

Duro

### ALCOHOL

13.00

### SIZE

750ml

### BLEND

Red Blend

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## The Story to Know

The Xisto Cru Tinto is one of a series of wines that Luis makes that exemplify and express the intensely terroir-driven style in which he operates. He is a particularly gifted winemaker, one who sees wine as a medium through which a piece of land can speak. "Cru" translates as "raw" in Portuguese, and the transmission of terroir here is unadulterated and singular. This series of wines is one in which he removes every variable but that of the land itself, and the stark expression of the soil that results is extraordinary. He works exclusively with spontaneous fermentation, native yeasts, and large format tight-grained oak for all the wines in this series.

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## Ratings

### 95pts, Robert Parker Wine Advocate

*The 2015 Tinto "Xisto Cru" is a field blend (35%), plus roughly 20% Rufete, 15% Touriga Franca, 10% Alicante Bouschet and various others making up the rest. It was aged for 24 months in used French oak and comes in at 12.9% alcohol. This was sourced from two Cima Cargo sites (the parish of Covas do Douro and the parish of Ervedosa do Douro) with vines over 80 years in age, at 400 to 570 meters in altitude, respectively.*

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