

CISTUS CONCILIVM DOURO DOC 2017

ORIGIN:

Douro Superior

GRAPE VARIETIES:

Tinta Roriz (40%), Touriga Franca (31%) and Touriga Nacional (29%).

ALCOHOL:

16%

VINIFICATION:

The wine was vinified in stainless steel tanks with temperature control. After post-fermentation maceration, the wine was aged. Clarified with egg whites and lightly filtered, the batch was bottled on may 12th, 2019.

WINE MATURATION:

Aged for 19 months in new French oak barrels.

WINEMAKER:

Manuel Angel Areal Freitas

PRODUCTION:

1.260 bottles



Gemunde, Maia | Portugal