

CISTUS CONCILIVM DOURO DOC 2018

ORIGIN:

Douro Superior

GRAPE VARIETIES:

Touriga Franca (64%), Tinta Roriz (32%) and Touriga Nacional (4%).

ALCOHOL:

15,5%

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 28th, 2021.

WINE MATURATION:

Aged for 19 months in extra fine French oak barrels.

WINEMAKER:

Manuel Angel Areal Freitas

PRODUCTION:

2.600 bottles

