

CISTUS GRANDE RESERVA DOURO DOC 2004

ORIGIN:

Douro Superior

GRAPE VARIETIES:

Touriga Nacional (95%) and Touriga Franca (5%).

ALCOHOL:

14,5%

VINIFICATION:

The vinification was carried out in stainless steel tanks with temperature control and using a "turbo-pigeur" for punch-downs, which allowed for a gentle extraction of tannins. After a short post-fermentation maceration, the wine was aged. Clarified with egg whites and after slight filtration, the batch was bottled in june 2007.

WINE MATURATION:

15 months in French oak barrels.

WINEMAKER:

Álvaro van Zeller

PRODUCTION:

11.342 bottles



