

CISTUS GRANDE RESERVA DOURO DOC 2009

ORIGIN:

Douro Superior

GRAPE VARIETIES:

Tinta Roriz (42%), Touriga Franca (35%) and Touriga Nacional (23%).

ALCOHOL:

16%

VINIFICATION:

The vinification was carried out in stainless steel tanks with temperature control. After a post-fermentation maceration, the wine was aged. Clarified with egg whites and after slight filtration, the batch was bottled on april 2014.

WINE MATURATION:

21 months in French oak barrels. 34 months in bottle.

WINEMAKER:

Manuel Angel Areal Freitas

PRODUCTION:

10.000 bottles



