

CISTUS GRANDE RESERVA DOURO DOC 2011

ORIGIN:

Douro Superior

GRAPE VARIETIES:

Tinta Roriz (60%), Touriga Franca (36%) and Touriga Nacional (4%).

ALCOHOL:

15%

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 august 2017.

WINE MATURATION:

22 months in new French oak barrels.

WINEMAKER:

Manuel Angel Areal Freitas

PRODUCTION:

8.000 bottles



