

CISTUS DOURO DOC ROSÉ 2017

ORIGIN:

Douro Superior

GRAPE VARIETIES:

Touriga Nacional

ALCOHOL:

13,5%

VINIFICATION:

After 24 hour maceration, the must was cold settled and fermented at 18° for 12 days.

WINEMAKER:

Manuel Angel Areal Freitas

PRODUCTION:

3.333 bottles



Gemunde, Maia | Portugal