

CISTUS TINTA RORIZ DOURO DOC 2002

ORIGIN:

Douro Superior

ALCOHOL:

15%

VINIFICATION:

The vinification was carried out in stainless steel tanks with temperature control and using a 'turbo-pigeur' for pumpovers, which allowed a gentle extraction of tannins. After a short post-fermentation maceration, the wine was aged. After slight filtration, the batch was bottled in june 2004.

WINE MATURATION:

50% of the batch was aged for 10 months in new American oak barrels. The remaining 50% were aged in second-year barrels of French, American, and Hungarian oak for the same period.

WINEMAKER:

Álvaro van Zeller

PRODUCTION:

13.300 bottles



