

CISTUS TINTA RORIZ DOURO DOC 2008

ORIGIN:

Douro Superior

ALCOHOL:

15%

VINIFICATION:

The vinification was carried out in stainless steel tanks with temperature control. After a short post-fermentation maceration, the batch was aged. After slight filtration, the batch was bottled in april 2011.

WINE MATURATION:

The batch was aged for 18 months in new French oak barrels.

WINEMAKER:

Manuel Angel Areal Freitas

PRODUCTION:

3.300 bottles



