

# 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



