

# CISTUS TOURIGA NACIONAL DOURO DOC 2008

#### **ORIGIN:**

Douro Superior

## **ALCOHOL:**

15%

#### **VINIFICATION:**

The vinification was done in stainless steel tanks with temperature control. After a short post-fermentation maceration, the batch was aged in new French oak barrels. The batch underwent slight filtration before bottling, so with aging in the bottle, sediment may form.

## WINE MATURATION:

15 months in new French oak barrels.

### **WINEMAKER:**

Manuel Angel Areal Freitas

## **PRODUCTION:**

6.666 bottles



Gemunde, Maia | Portugal