

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