



CISTUS RESERVA

DOURO DOC TINTO 2008

ORIGIN: Douro Superior

GRAPE VARIETIES: Tinta Roriz (40%) ; Touriga Franca (40%) and Touriga Nacional (20%)

ALCOHOL: 15%

VINIFICATION: Made with grapes harvested from Quinta do Vale da Perdiz and Quinta do Vale da Pia, the wine fermented in stainless steel vats with temperature control for 10 days.

The wine matured for fifteen months in French, American and Hungarian oak barrels.

WINEMAKER: Manuel Angel Areal

PRODUCTION: 45.000 bottles

AWARDS:

VINTAGE 2005

- VINALIES INTERNATIONALES 2010-PARIS-SILVER MEDAL
- DECANTER WORLD WINE AWARDS 2010-LONDON-BRONZE MEDAL

VINTAGE 2004

- DECANTER WORLD WINE AWARDS-LONDRES-COMMENDED

VINTAGE 2003

- VINALIES INTERNATIONALES 2006-PARIS-SILVER MEDAL
- INTERNATIONAL WINE CHALLENGE 2006-LONDRES-SEAL OF APPROVAL

