



CISMEIRA

DOURO
D.O.C.

CISMEIRA RESERVA 2016

THE WINE

Cismeira Reserva 2016 comes from a unique terroir, resulting in an authentic wine that only the harmony between Touriga Nacional and Touriga Franca can offer. It reveals great symmetry in aromas and intensity in tasting, leaving a set of characteristics typical of a classic Douro wine.

TASTING NOTES

The balance between aromatic intensity and flavor persistence are exemplary characteristics of a great wine from Cima Corgo, where the notes of black fruits and rockrose from Touriga Franca combine with floral and wild fruit notes from Touriga Nacional. The elegance and ripe fruit on the palate ensure a long and pleasant finish.

VINTAGE YEAR

This year was characterized by high climatic variability, with a hot and rainy winter, a cold and extremely rainy spring, and a hot and dry summer.

VINIFICATION

Grapes from the Cismeira estate, located in Vilarouco, São João da Pesqueira, at an average altitude of 300 meters. Manual and careful harvest in 15 kg boxes at the end of September. Destemming and crushing of the clusters, followed by cold pre-fermentation maceration. Alcoholic fermentation took place in stainless steel tanks with controlled temperature at 24°C for 8 days.

AGING

50% of the blend aged in stainless steel tanks, 25% in used French oak barrels, and 25% in used American oak barrels for 18 months. Bottled in March 2019.

CONSUMPTION

It can be consumed immediately or stored for 5 to 6 years, if kept in good storage conditions in a horizontal position. For better tasting, it should be decanted 2 to 3 hours in advance and served between 16°C and 18°C.

TECHNICAL INFORMATION

Blend	Álcohol	pH	Acidity	Residual Sugar
Touriga Nacional (60%)	14%	3,61	5,2 g/L	< 0,6 g/L
Touriga Franca (40%)				