



QUINTA DOS MURÇAS MARGEM

RED 2018

DOC DOURO

Quinta dos Murças is located in northern Portugal, between Baixo and Cima Corgo sub-regions on the right bank of the River. It is characterized by its 8 diverse terroirs, which are distinguished by different altitudes, exposures, variations of schist soils and vertical vineyards. In 1947, the estate became a pioneer with the first vertical vineyard planted in the Douro region.

Concept: Quinta dos Murças Margem results from a plot located on the margin ('Margem') of the Douro River, facing south, which characterizes the vineyard's terroir, and from low yielding vines, that produce intensely flavoured grapes.

Vintage: This was another atypical year in the Douro. Winter was cold and dry, Spring was cold and very rainy, and Summer, initially cold and rainy, then turned hot and extremely dry, marked by the effects of sunstroke and dehydration at the beginning of August. This unstable climate had substantial impact on the decline in production. Ripening occurred later than usual; therefore we only began to harvest Minas vineyards on 24th of September. The grapes presented very good acidity, resulting in fresh, aromatic and elegant wines.

Viticulture:

Production method: Integrated production (SATIVA certified)

Soil type: Schist

Age of vines: Planted in 1980

Grape varieties: Touriga Franca and Touriga Nacional.

Vinification: Hand-picked grapes, destemming, crushing, fermentation with indigenous yeasts and temperature control (25°C - 28°C) in granite 'lagares', foot treading and pressing in an old-style vertical press.

Maturation: Aged in used 500-liter French oak casks for 9 months.

Bottled: July 2019

Technical information:

Alcohol / Volume: 13%

Total acidity: 5,2 g/l

PH: 3,65

Reducing sugar: 0,6 g/l

Available formats: 750 ml, 1500ml

Winemakers' notes: David Baverstock and José Luís Moreira da Silva

Colour: Deep with violet hues.

Aroma: Intense and lively nose with dominant ripe black fruit, such as blackberry and cassis.

Palate: Concentrated, with ripe tannins that are well integrated, which, along with its acidity, offer a good volume, body and freshness. Persistent finish dominated by ripe fruit aromas, with potential for great longevity in the bottle.

Vintage 2017
Wine Enthusiast
93 pts

Vintage 2016
Wine Enthusiast
91 pts

Vintage 2015
Wine Enthusiast
91 pts

Wine Spectator
90 pts

Wine Spectator
90 pts