



QUINTA DOS MURÇAS
DOURO · PORTUGAL



ASSOBIO 2010

Philosophy: Produced from the premium grape varieties Touriga Nacional, Tinta Roriz and Touriga Franca, this wine expresses the vibrant aromatics and flavours of the traditional Douro varieties and their potential when blended to produce well balanced, structured, gastronomic wines.

Harvest Year: This harvest was characterized by a rainy winter followed by a long and mild summer. These cooler summer temperatures allowed for ideal grape maturation conditions.

Viticulture:

Soil Type: Schist.

Average age of vines: 15 years.

Grapes Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca.

Vinification: Hand picking and bunch selection, detemming, crushing, fermentation with temperature control (24- 27°C), membrane pressing.

Maturation: Around 20% of the blend was aged for 6 months in French and American oak barrels.

Bottling: December 2011.

Chemical Analyses

Alcohol: 13,5%

Total Acidity: 6,40 g/l

pH: 3,65

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock, Luís Patrão and Michael Wren.

Colour: Deep ruby with purple edges.

Aroma: Spicy red berry fruits.

Palate: Elegant palate with youthful fruit, fine tannins and balancing acidity.

Ideal Consumption Date: 2012-2017

Formats Available: 375 ml, 750 ml, 1,5 L.