



QUINTA DOS MURÇAS
DOURO · PORTUGAL



ASSOBIO 2011

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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: Damp, stormy weather during the Spring period resulted in a lower than average grape production. A mild summer with cool nights resulted in grapes of very high quality.

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: February 2013.

Chemical Analyses

Alcohol: 14%

Total Acidity: 6,64 g/l

pH: 3,67

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 showing youthful fruit, fine tannins with good balancing acidity on the finish.

Ideal Consumption Date: 2013-2018

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