



QUINTA DOS MURÇAS
DOURO · PORTUGAL



ASSOBIO

Red 2014

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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: After a rainy winter and warm start to spring, the summer was mild but the rain was a constant threat.

Viticulture:

Soil Type: Schist.

Average age of vines: 20 years.

Grapes Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca, other minor varieties.

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

Maturation: Around 30% of the blend was aged for 12 months in French and American old oak barrels.

Bottling: May 2015

Chemical Analyses:

Alcohol: 14%

Total Acidity: 5,5 g/l

pH: 3,6

Reducing Sugar: <2,0 g/l

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

Colour: Deep ruby with purple hues.

Aroma: Intense aroma of fresh red berry fruits with spicy oak complexity following barrel maturation.

Palate: Well balanced palate with good fruit depth, mature tannins and balancing acidity. Long and persistent finish.

Ideal Consumption Date: 2015-2020

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