



QUINTA DOS MURÇAS
DOURO · PORTUGAL



QUINTA DOS MURÇAS VINTAGE PORT 2011

Philosophy: Produced from grapes of superior letter A quality, fermented in the traditional granite lagares with foot treading. This vintage port shows the potential of the Covelinhas region to produce vintages of great elegance, intensity and persistence.

Viticulture:

Soil Type: Schist.

Average age of vines: 70 years.

Grapes Varieties: Old mixed vines.

Vinification: Selected letter grade A grapes. Destemming, crushing, followed by fermentation in traditional granite lagares with foot treading. Selected quality brandy spirit added to arrest the fermentation at the desired level of sweetness.

Maturation: Stainless steel tanks.

Bottling: June 2013.

Chemical Analyses

Alcohol: 20%

Total Acidity: 4,5 g/l

pH: 3,63

Be: 3,8 g/l

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

Colour: Deep opaque purple.

Aroma: Dark berry fruits and violets.

Palate: Elegant, balanced, fine silky tannins, long velvety finish.

Ideal Consumption Date: 2025 -2030

Formats Available: 750 ml.