



## **MURÇAS VV47**

**RED 2012** 

**DOC DOURO** 

**Concept:** To produce a unique and rare wine, from an historic Douro vineyard, showng the maximum expression of the terroir of Quinta dos Murças and its potential to produce wines of character, honouring the legay we have inherited.

**Harvest Year:** Very dry year, little rainfall during winter and Spring. Mild summer, with cold nights during the last weeks of August. The production from this vineyard, by nature very low, was even less due to the lack of soil moisture.

## Viticulture:

Production Method: Integrated Production (Sativa Certified)

Soil type: Schist

Average age of vines: Vines planted in 1947.

**Grapes Varieties:** Field blend with the principal local indigenous varieties including Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Nacional, Touriga Franca, Sousão, and others.

**Vinification:** Hand picking, bunch selection on sorting table, destemming, crushing, primary fermentation with natural yeasts and temperature control (25-28°C) in granite lagares with foot treading followed by basket pressing.

Maturation: Ageing in used french oak barrels for 12 months.

**Bottling:** March 2014

**Chemical Analyses:** 

Alcohol: 14,5% Total Acidity: 5,3 gr/l

pH: 3,55

Reducing Sugar: 0,6 g/l

Formats Available: 750 ml, 1,5 Lts

Winemakers: David Baverstock e José Luís Moreira da Silva.

**Colour:** Intense, with violet hues.

**Aroma:** Very lifted, complex aroma, showing mature red berry fruits, characteristic balsamic notes from old vines, spicy barrel notes.

**Palate:** Great balance and elegance, with fine integrated tannins and balancing acidity. Long and persistente finish, with potential for great longevity in the bottle.