



QUINTA DOS MURÇAS
DOURO · PORTUGAL



MURÇAS MARGEM RED 2015

DOC DOURO

Concept: Located by the margin of the river Douro are planted some of the oldest vineyards of Quinta dos Murças. The low altitude and south facing exposition combine to create the conditions that produce grapes with great concentration and maturity.

Harvest Year: Winter was cold and dry, followed by a hot and dry spring. Lower temperatures at the beginning of summer actually accelerated red grape ripening, allowing for concentrated, healthy grapes with good acidity.

Viticulture:

Production Method: Integrated Production (SATIVA Certified).

Soil type: Schist.

Age of vines: Vines planted in 1980.

Grape Varieties: Touriga Franca, Touriga Nacional.

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: 9 Months ageing in used french oak barrels.

Bottling: August 2016

Chemical Analyses:

Alcohol: 14,5 %

Total: Acidity 5,0 g/l

pH: 3,55

Reducing Sugar: 0,6 g/l

Formats Available: 750 ml.

Winemakers: David Baverstock and José Luís Moreira da Silva.

Colour: Deep with violet hues.

Aroma: Intense and exuberant, showing mature dark berry fruits, blackberries and blackcurrants, with balsamic and soft spicy barrel notes.

Palate: Great concentration, with mature tannins fused into a full bodied palate which has balancing acidity and potential for extended bottle maturation. Long and persistent finish with mature fruit aromatics.

ESPORÃO