



QUINTA DOS MURÇAS
DOURO · PORTUGAL



QUINTA DOS MURÇAS

RED RESERVE 2008

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Philosophy: This wine, born in the old, mixed planted vineyards from the estate, at altitudes from 100 to 380 meters, respecting nature and following a sustainable viticulture, shows the full potential of old vine Douro fruit to produce wines of great elegance, complexity and structure, with capacity for long term bottle development.

Harvest Year: Temperatures and rainfall were normal and within the average values for the last 10 years. The summer, although very dry, had fairly low average temperatures which resulted in ideal grape maturation conditions.

Viticulture:

Soil Type: Schist.

Average age of vines: 40 years.

Grapes Varieties: Old vines (Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Nacional, Touriga Francesa, Sousão).

Vinification: Hand picked and sorted, detemming/crushing, controlled temperature fermentation in granite lagares with foot treading, basket pressed.

Maturation: 12 months ageing in French and American oak barrels.

Bottling: February 2010.

Chemical Analyses

Alcohol: 14%

Total Acidity: 6,25 g/l

pH: 3,58

Reducing Sugar: 2,5 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Dense, opaque, violet hues.

Aroma: Complex aroma, typical Douro varietal red berry fruits with subtle smokey notes.

Palate: Firm and solid with elegant fruit notes and discrete toast. Well structured, good balance and persistence.

Ideal Consumption Date: 2012-2020

Formats Available: 750 ml, 1,5 L.

Review:

Divinus 2011 (Wine magazine) - 17 points

Essência do Vinho 2011 (Wine Magazine) - 17,5 points

Decanter (Wine magazine) - 18,7 points - Highly recommended