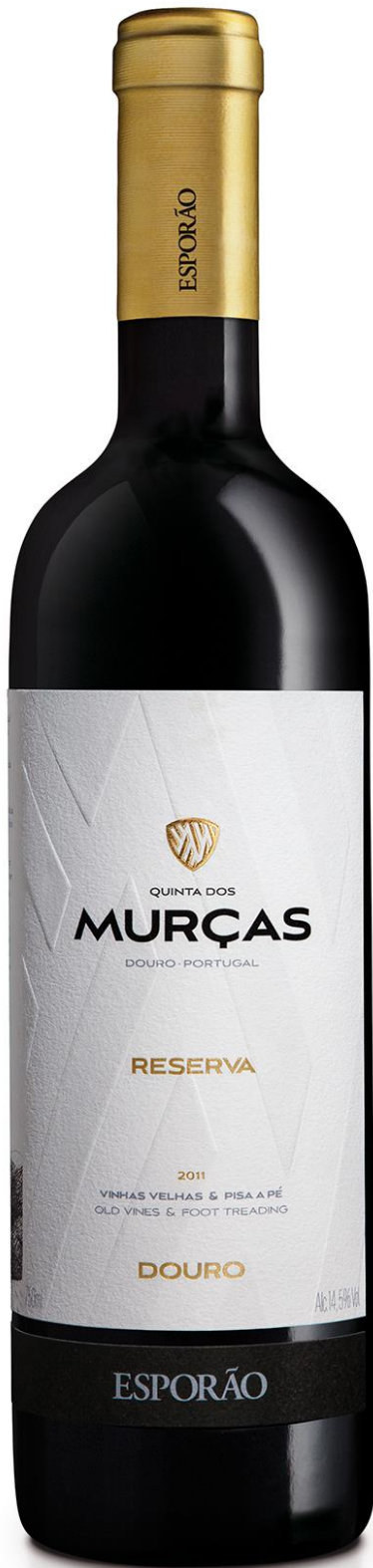




QUINTA DOS MURÇAS
DOURO · PORTUGAL



QUINTA DOS MURÇAS

RED RESERVE 2011

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Concept: Murças reserve is sourced from the two oldest vineyards on the property, situated respectively at altitudes of 100 and 380 meters, and grown under a sustainable viticultural regime. It shows the potential of old Douro vines to produce wines of great elegance and longevity.

Harvest Year: Inclement spring weather resulted in lower than average grape production. A mild summer with cool night temperatures resulted in ideal conditions for producing high quality grapes, making 2011 an epic year in the Douro.

Viticulture:

Soil Type: Schist.

Average age of vines: 40 years.

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

Vinification: Handpicked and bunch selected on a sorting table, destemmed and gently crushed, fermented in granite lagares with temperature control (25 – 28°C) and foot treading, basket pressing .

Maturation: 12 months ageing in a mix of used French and American oak barrels.

Bottling: June 2013.

Chemical Analyses:

Alcohol: 14,5%

Total Acidity: 6,00 g/l

pH: 3,55

Reducing Sugar: 0,7 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Deep dark red, violet edges.

Aroma: Complex aroma of mature dark berry fruits with balsamic notes and integrated spicy oak from barrel maturation.

Palate: Firm and concentrated with balancing acidity, mature tannins supporting the fruit volume. Long and persistent finish, ensuring great bottle longevity.

Ideal Consumption Date: 2015-2030

Formats Available: 750 ml, 1,5 L.