



QUINTA DOS MURÇAS  
DOURO · PORTUGAL

## MURÇAS MINAS RED 2015

### DOC DOURO

**Concept:** Located on the right bank of the river, the majority of Quinta dos Murças' vineyards face south. Minas are the most exposed vines, whose grapes become more concentrated.

On these same slopes there are a number of springs that cool the atmosphere and foster a balance between the greater ripeness and freshness that characterises Murças.

**Vintage:** The winter was cold and dry, followed by a spring that was hot and also dry. The colder-than-normal temperatures at the beginning of the summer meant that the red grapes ripened earlier, boasting good levels of acidity and concentration.

#### Viticulture:

Production method: Integrated production (SATIVA certified)

Soil type: Schist

Age of vines: The oldest vines were planted in 1987 and the most recent in 2011.

**Grape varieties:** Touriga Franca, Touriga Nacional, Tinta Roriz, Tinto Cão and Tinta Francisca.

**Vinification:** Grapes hand-picked and bunch selected, destemming, crushing, fermentation with indigenous yeast and temperature control (25°C – 28°C) in granite tanks, foot treading and pressed in an old-style vertical press.

**Maturation:** Concrete vats and French oak casks for around 9 months.

**Bottled:** August, 2016.

#### Technical information

Alcohol / Volume: 14.0%

Total acidity: 5.5 gr/l

pH: 3.55

Reducing sugar: 0.8 g/l

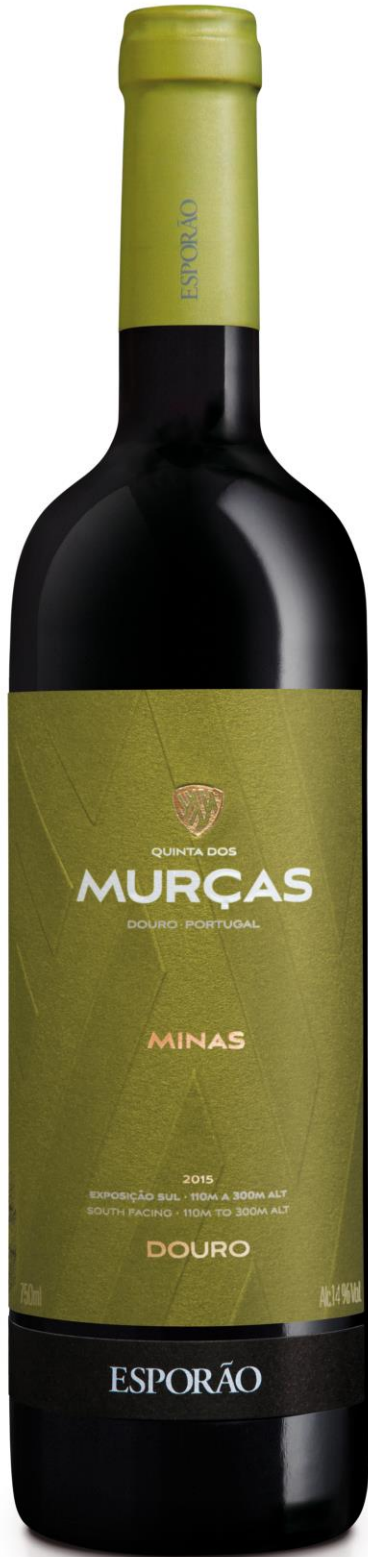
**Available formats:** 750 ml.

**Winemakers' notes:** David Baverstock and José Luís Moreira da Silva.

**Colour:** Intense with violets hues.

**Aroma:** Intense and concentrated with dominant ripe red fruit, floral and balsamic aromas.

**Palate:** Elegant with firm, ripe tannins and well-integrated acidity, a long and lingering finish that offers a balance of freshness and ripeness.



ESPORÃO