

MARGEM RED 2021



Quinta dos Murças Margem comes from vineyards along the Douro riverbank, where some of the estate's oldest vineyards are located. Its low altitude and mostly south-facing exposure help to produce grapes of unusual concentration and ripeness.

HARVEST

This winter was warmer and drier than usual, and spring brought considerable fluctuations both in temperature and precipitation. Late June was marked by thunderstorms and intense hail storms, followed by cooler and wetter weather in July. August temperatures rose and sped up ripening. Harvest began on 6 September and yielded berries with good intensity and acidity.

Viticulture

Vineyard area: 3 hectares

Production method: Organic (Sativa certified)

Soil geology: Shale blocks, stones and pebbles

Vineyard age: Planted in 1980

GRAPE VARIETIES

Touriga Franca and Touriga Nacional

WINEMAKING

Hand harvested and sorted, destemmed, crushed, foot trodden, temperature-controlled alcoholic fermentation (25-28°C) with indigenous yeasts at controlled temperatures in granite lagares and pressed in an antique vertical press.

AGEING

Approximately nine months in used, 500 litre French oak barrels.

BOTTLING

23 August 2022

TECHNICAL INFORMATION

Alcohol / Volume: 12,5% Total Acidity: 5.7 g/l

pH: 3.7

Residual Sugar: 0.6 g/l

BOTTLE SIZES

750 ml, 1500 ml

WINEMAKER

José Luis Moreira da Silva

COLOUR

Intense, with purple hints.

NOSE

Intense and exuberant, with ripe black fruits like blackberry and blackcurrant predominating.

PALATE

Intense and exuberant, with good volume. Ripe black fruits - blackberry, cassis or blackcurrant - predominate.

AWARDS AND REVIEWS

Wine Enthusiast	Wine Spectator	Wine Advocate
91 pts 2019	90 pts 2018	90 pts 2017
93 pts 2018	90 pts 2016	90 pts 2016
93 pts 2017	90 pts 2015	•
91 pts 2016	1 1	
91 pts 2015		