



QUINTA DOS MURÇAS
DOURO · PORTUGAL



ASSOBIO 2012

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Philosophy: Produced from the premium grape varieties Touriga Nacional, Tinta Roriz and Touriga Franca, this wine expresses the vibrant aromatics and flavours of the traditional Douro varieties and their potential when blended to produce well balanced, structured, gastronomic wines.

Harvest Year: The low winter rainfall contributed to a smaller than average grape harvest with deeply concentrated high quality wines.

Viticulture:

Soil Type: Schist.

Average age of vines: 20 years.

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

Vinification: Hand picking and bunch selection, destemming, crushing, fermentation with temperature control (24- 27°C), membrane pressing.

Maturation: Around 30% of the blend was aged for 12 months in French and American oak barrels.

Bottling: June 2014.

Chemical Analyses

Alcohol: 14%

Total Acidity: 6,92 g/l

pH: 3,62

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock, Luís Patrão and Michael Wren.

Colour: Deep ruby with violet edges.

Aroma: Perfumed and spicy with notes of blueberries.

Palate: Round and full bodied palate with youthful fruit and integrated tannins. Finishes with good balancing acidity.

Ideal Consumption Date: 2014-2019

Formats Available: 375 ml, 750 ml, 1,5 L.