



## QUINTA DOS MURÇAS MINAS

**RED 2016**

### DOC DOURO

Quinta dos Murças is located in northern Portugal, in the Cima-Corgo sub-region of the Douro on the right bank of the River. It is characterized by its 8 diverse terroirs, which are distinguished by different altitudes, exposures, variations of schist soils and vertical vineyards. In 1947, the estate became a pioneer with the first vertical vineyard planted in the Douro region.

**Concept:** Quinta dos Murças Minas vineyards are located at altitudes between 110m (360 ft) and 300m (985 ft). South-facing, there are five water springs (called minas) that help to cool the area and influence the vineyard's terroir. This is an elegant wine, with a balance of ripe fruit and the characteristic freshness of Quinta dos Murças.

**Vintage:** Following a very wet winter and cold spring, the vegetative cycle began two to three weeks later than normal. The summer was hot and dry, accelerating ripening, producing concentrated grapes with good acidity and aromas. The harvest took place between 6<sup>th</sup> September and 7<sup>th</sup> October.

#### 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:** Hand-picked grapes, destemming, crushing, fermentation with indigenous yeasts and temperature control (25°C - 28°C) in granite 'lagares', foot treading and pressing in an old-style vertical press.

**Maturation:** Aged in concrete vats and used French oak casks for 9 months.

**Bottled:** July 2017

#### Technical information:

Alcohol / Volume: 13,5%

Total acidity: 5,5 g/l

PH: 3,68

Reducing sugar: 0,6 g/l

**Available formats:** 750 ml, 1500ml

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

**Colour:** intense with violets hues.

**Aroma:** intense and lively nose with dominant ripe red fruit, floral and balsamic aromas.

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