



QUINTA DOS MURÇAS MARGEM

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 Margem results from a plot located on the margin ('Margem') of the Douro River, facing south, which characterizes the vineyard's terroir, and from low yielding vines, that produce intensely flavoured grapes.

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 and producing concentrated grapes with good acidity and aromas. The harvest near the river bank took place between 22th and 29th September.

Viticulture:

Production method: Integrated production (SATIVA certified)

Soil type: Schist

Age of vines: Planted in 1980

Grape varieties: Touriga Franca and Touriga Nacional.

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 used 500-liter French oak casks for 9 months.

Bottled: July 2017

Technical information:

Alcohol / Volume: 13,5%

Total acidity: 5,0 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: Deep with violet hues.

Aroma: Intense and lively nose with dominant ripe black fruit, such as blackberry and cassis, balsamic aromas and soft spicy notes from oak barrel ageing.

Palate: Concentrated, with ripe tannins that are well integrated, which, along with its acidity, offer a good volume, body and freshness. Persistent finish dominated by ripe fruit aromas, with potential for great longevity in the bottle.