



QUINTA DOS MURÇAS
DOURO · PORTUGAL

ASSOBIO

RED 2015

DOC DOURO

Concept: Respecting the winemaking tradition of the world's oldest demarcated region, these are wines produced using local grape varieties, designed to express the vibrant aroma of the Douro's most traditional varieties and demonstrate their potential for making balanced and gastronomic wines.

Harvest Year:

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:

Soil type: Schist

Age of vines: around 20 years old

Grape varieties: Touriga Nacional, Tinta Roriz, Touriga Franca.

Vinification: Grapes hand-picked, bunch selected, destemming, crushing, pre-fermentation cold maceration, fermentation with temperature control (Max 25°C), membrane pressing.

Maturation: Around 20% of the blend aged in 3rd and 4th year French oak casks for 6 months.

Bottled: May, 2016

Chemical Analyses

Alcohol / Volume: 13.5%

Total acidity: 5.0 gr/l

pH: 3.65

Reducing sugar: 0.6 g/l

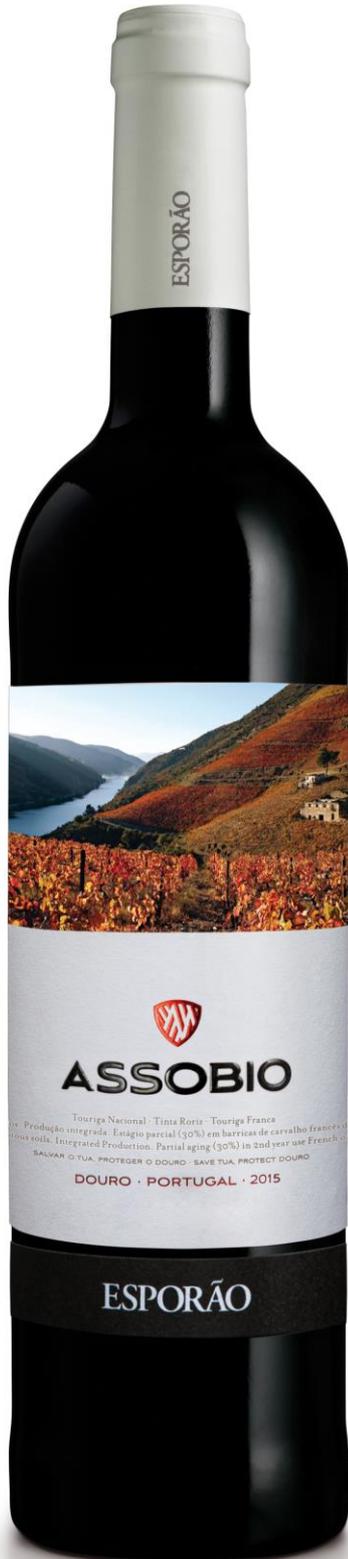
Available formats: 375 ml, 750 ml and 1500 ml

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

Colour: Red with violet tones.

Aroma: Fresh and intense with dominant red fruit.

Palate: Well-integrated tannins and good acidity provide a long, elegant and fresh finish.



ESPORÃO