



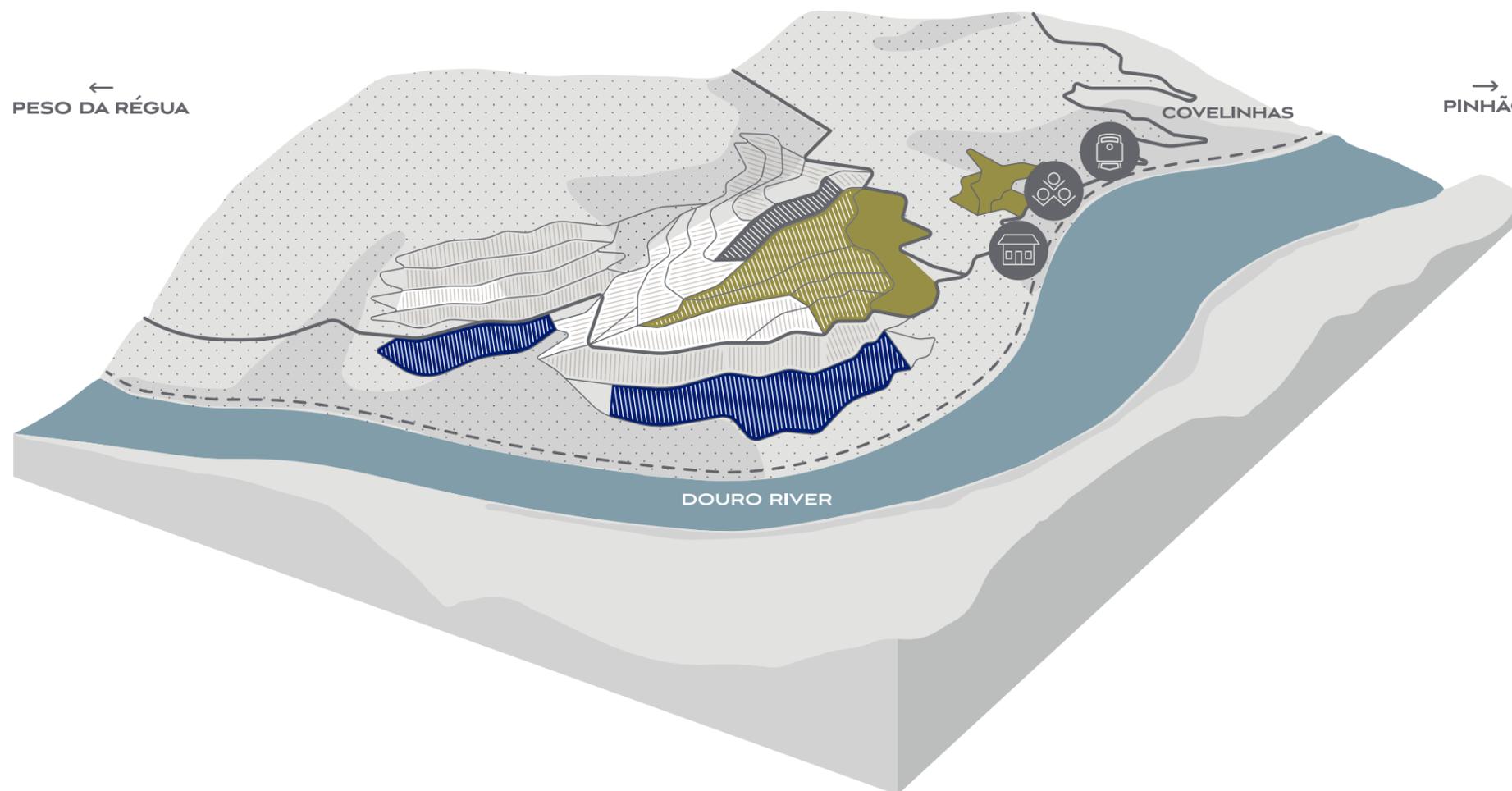
# QUINTA DOS MURÇAS

DOURO · PORTUGAL



← PESO DA RÉGUA

PINHÃO →



-  MINAS
-  RESERVA
-  MARGEM
-  VV47
-  DOURO RIVER (QUINTA DOS MURÇAS BANK 3,2KM)
-  VERTICAL VINES
-  COVELINHAS TRAIN STATION
-  WINERY
-  HOUSE
-  FRUIT TREES AND MEDITERRANEAN FOREST
-  RAILWAY LINE
-  ROAD
-  N313-1



## DIVERSITY · VERTICALITY · ELEGANCE

Dating back to 1714, Quinta dos Murças is located in northern Portugal, in the Cima-Corgo sub-region of the Douro River. Characterized by its 8 diverse terroirs, which are distinguished by different altitudes, exposures, variations of schist soils and vertical vineyards. The region's extreme climate and terrain, the agricultural practices respecting nature and the different winemaking processes emphasize the true character of the fruit, resulting in concentrated, elegant and fresh terroir-driven wines.

ESPORÃO

**ASSOBIO**  
DOURO · ALTITUDE · FRESHNESS

At the edge of Quinta dos Murças' boundaries, there is a valley formed by steep slopes. Here, the vineyards are primarily north-facing at high altitudes, and are more protected from the sun. From plots like these, the fresh, versatile and food-friendly Assobio white, rose and red are produced.

**GRAPE VARIETIES**

**RED**  
Touriga Nacional, Tinta Roriz and Touriga Franca

**WHITE**  
Viosinho, Rabigato, Verdelho, Gouveio, Arinto and Códega do Larinho.

**ROSE**  
Rufete, Touriga Nacional and Tinto-Cão.

**MATURATION**

**RED**  
20% of the blend aged in use French oak casks for 6 months.

**WHITE**  
Stainless steel tanks with light lees contact.

**ROSE**  
Stainless steel tanks

**VINIFICATION**

**RED**  
Hand-picked grapes. Vinification in stainless steel vats.

**WHITE**  
Hand-picked grapes. Vinification in stainless steel vats.

**ROSE**  
Hand-picked grapes. Vinification in stainless steel vats.



**MINAS**  
SOUTH · FRESHNESS · BALANCE

South-facing, there are five water springs (called minas) that help to cool the area and influence the vineyard's terroir. This is a concentrated wine, with a balance of ripe fruit and the characteristic freshness of Quinta dos Murças.

**SUN EXPOSURE**  
South

**GRADIENT**  
Variable

**VINEYARD**  
Terraces and Vertical Vines

**ALTITUDE**  
110-300m / 360-985ft

**AGE OF VINES**  
1987 - 2011

**SOIL**  
Schist, weathered schist, sandstone schist and weathered sandstone schist.

**GRAPE VARIETIES**  
Touriga Franca, Touriga Nacional, Tinta Roriz, Tinto Cão and Tinta Francisca.

**VINIFICATION**  
Hand-picked grapes. Vinification in traditional granite lagares. Foot treading. Fermentation with indigenous yeasts.

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



**RESERVA**  
QUINTA · TRADITION · ELEGANCE

This is the classic version of a quinta (estate) wine, where the emphasis is on the terroir to produce elegant wines with great aging potential.

**SUN EXPOSURE**  
South and West

**GRADIENT**  
22 - 47°

**VINEYARD**  
Vertical Vines

**ALTITUDE**  
150-280m / 490-915 ft

**AGE OF VINES**  
1980 - 1987

**SOIL**  
Mica-schist

**GRAPE VARIETIES**  
Field blend of Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Nacional, Touriga Franca and Sousão

**VINIFICATION**  
Hand-picked grapes. Vinification in traditional granite lagares. Foot treading. Fermentation with indigenous yeasts.

**MATURATION**  
Aged in used French oak casks for 12 months.



**MARGEM**  
RIVER · HEAT · CONCENTRATION

This wine comes from a plot located on the margin (margem) of the Douro River, which characterizes the vineyard's terroir and produces highly concentrated, ripe grapes.

**SUN EXPOSURE**  
South and West

**GRADIENT**  
30-47°

**VINEYARD**  
Vertical Vines

**ALTITUDE**  
140-170m / 460-555ft

**AGE OF VINES**  
1980 - 1987

**SOIL**  
Schist blocks, rock and stones.

**GRAPE VARIETIES**  
Field blend of Touriga Franca and Touriga Nacional.

**VINIFICATION**  
Hand-picked grapes. Vinification in traditional granite lagares. Foot treading. Fermentation with indigenous yeasts.

**MATURATION**  
Aged in used 500-liter French oak casks for 9 months.



**VV47**  
HISTORY · COMPLEXITY · TERROIR

The oldest vertical vineyard in the Douro planted in 1947 (VV47). The highest expression of the terroir, characterized by elegance, balance and complexity.

**SUN EXPOSURE**  
South-east

**GRADIENT**  
36-47°

**VINEYARD**  
Vertical Vines

**ALTITUDE**  
262-292m / 900-960ft

**AGE OF VINES**  
1947

**SOIL**  
Schist

**GRAPE VARIETIES**  
Field blend of Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Nacional, Touriga Franca and Sousão.

**VINIFICATION**  
Hand-picked grapes. Vinification in traditional granite lagares. Foot treading. Fermentation with indigenous yeasts.

**MATURATION**  
Aged in used French oak casks for 12 months.



**PORTO WINE**  
HISTORY · COMPLEXITY · ELEGANCE

Represent the historical legacy of Quinta dos Murças to produce Port wine of great elegance and intensity.

**10 YEARS TAWNY**

**GRAPE VARIETIES**  
Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca and Tinto Cão.

**VINIFICATION**  
Selected letter grade A grapes. Foot treading in traditional granite lagares. Fermentation with indigenous yeasts. Brandy spirit added to arrest the fermentation at the desired level of sweetness.

**MATURATION**  
In used oak barrels for an average period of 10 years.

**VINTAGE**

**GRAPE VARIETIES**  
Touriga Franca, Touriga Nacional, Tinta Roriz and Sousão

**VINIFICATION**  
Hand-picked grapes, fermentation with indigenous yeasts, foot treading in granite lagares where the brandy spirit was added. Only produced in outstanding years.

