



QUINTA DOS MURÇAS 10 ANOS TAWNY

PORT WINE

Quinta dos Murças is in northern Portugal, on the right bank of the Douro river. It is characterized by its 8 diverse terroirs, which are distinguished by different altitudes, exposures, variations of schist soils and vertical vineyards stretching 3,2km along the riverfront. In 1947, the estate became a pioneer with the first vertical vineyard planted in the Douro region.

Concept: Produced from grapes of superior quality, fermented in the traditional granite "lagares" with foot treading and aged in used oak casks for an average period of 10 years. This tawny shows the potential of the Covelinhas region to produce tawnys of great elegance, intensity, and persistence.

Viticulture

Soil Type: Schist.

Average age of vines: more than 30 years

Grapes Varieties: Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca and Tinto Cão.

Vinification: Selected quality grapes. Destemming, crushing, followed by fermentation in traditional granite lagares with foot treading. Brandy spirit added to arrest the fermentation at the desired level of sweetness. Maturation in used oak casks in cold cellars, prior to blending different aged wines to produce a tawny style with an average age of 10 years.

Maturation: In used oak casks for an average period of 10 years.

Bottling: June 2018

Chemical Analyses

Alcohol: 19,5%

Total Acidity: 4,80 g/l

PH: 3,40

Reducing Sugar: 106 g/l

Formats Available: 750 ml

Wine makers: David Baverstock and José Luis Moreira da Silva.

Colour: Amber.

Aroma: Complex and nutty with notes of dry fruit such as figs, nuts, and spices.

Palate: Elegant and intense, very persistent with freshness