

QUINTA DOS MURÇAS ÂNFORA

RED 2017

DOC DOURO

Quinta dos Murças is located in northern Portugal, between Baixo and Cima Corgo sub-regions 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 Ânfora results from seeking the purest expression of the estate's different *terroirs*. It is our interpretation of an extremely specific *terroir* – Minas (*Springs*). This wine results from vines planted on slopes with altitudes between 110 and 300 metres. It is in these vineyards, facing south, that the most exposed grapes reach the greatest concentration. These slopes contain several water springs that cool the environment and create a balance between the ripeness and freshness that is so characteristic of Murças. Production: 800 litres.

Harvest: This year was atypical; very hot and dry. A sustained lack of rain and extremely high temperatures during Spring accelerated grape evolution and ripening. The harvest took place on 11 September.

Agriculture:

Production method: Integrated production (SATIVA certified)

Soil type: Schist

Age of vines: Vines planted in 2011.

Grape Varieties: Tinto Cão and Tinta Francisca.

Vinification: Hand-picked grapes, selection table, partially destemmed and crushed. Alcoholic fermentation in amphorae with indigenous yeasts. Post fermentation skin maceration for approximately 2 months. Pressed in an old-style vertical press. Single application of SO₂ after pressing.

Ageing: in the Amphorae until bottling.

Bottled: May 2018

Technical information:

Alcohol / Volume: 13%

Total Acidity: 4.70 g/l

PH: 3.66

Reducing Sugar: 0.6 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & José Luís Moreira da Silva

Colour: Intense, with purple hues.

Aroma: Intense and particular, with balsamic aromas and aromas from red fruit.

Palate: Very lively. Pronounced freshness, firm tannins and a sensation of fruit in the finish.

