



QUINTA DOS MURÇAS
DOURO · PORTUGAL



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RED RESERVE 2009

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Philosophy: This wine, born in the old, mixed planted vineyards from the estate, at altitudes from 100 to 380 meters, respecting nature and following a sustainable viticulture, shows the full potential of old vine Douro fruit to produce wines of great elegance, complexity and structure, with capacity for long term bottle development.

Harvest Year: An extremely dry year, with rainfall concentrated between December and February. The period from March to August was hotter than average, resulting in an early vintage. With these higher temperatures during the growing season, most grapes were picked in very ripe conditions resulting in rich wines with body and depth.

Viticulture:

Soil Type: Schist.

Average age of vines: 40 years.

Grapes Varieties: Old vines (Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Nacional, Touriga Francesa, Sousão).

Vinification: Hand picked and bunch selected on a sorting table, destemmed and gently crushed, fermented in granite lagares with temperature control (25 – 28°C) and foot treading, basket pressing.

Maturation: 12 months ageing in a mix of French and American oak barrels.

Bottling: May 2011.

Chemical Analyses

Alcohol: 14%

Total Acidity: 6,80 g/l

pH: 3,60

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Dense, almost opaque, purple edges.

Aroma: Mature blue and blackberry aromas fruit aromas with subtle dark chocolate notes.

Palate: Opulent and compact with elegante fruit notes and subtle oak. Well balanced and structured for bottle ageing.

Ideal Consumption Date: 2013-2020

Formats Available: 750 ml, 1,5 L.