

QUINTA DOS
MURÇAS
DOURO · PORTUGAL

10,5% 2024



From an organic vineyard planted vertically in 2020, with high planting density and west-facing exposure, which unexpectedly achieved its balance at a lower alcohol level.

In 2025, the IVDP began allowing a Douro DOC wine with less than 12% alcohol to still be classified as Douro DOC

HARVEST

It was warm year, considered normal in terms of rainfall. The winter was especially warm and rainy, and spring was marked by high temperatures in April. Summer was hot and dry, and the harvest period was characterized by a drop in temperatures in September.

The water reserves in the soil allowed for a slow and balanced ripening.

We began harvesting these plots on September 13, with good fruit balance.

BOTTLING

12 August 2025

TECHNICAL INFORMATION

Alcohol / Volume: 10,5%

Total Acidity: 5,3 g/l

pH: 3.51

Residual sugar: <0,6g/l

BOTTLE SIZES

750 ml

WINEMAKER

Mafalda Magalhães e José Luis Moreira Silva

TASTING NOTES

Bright garnet colour with violet highlights. The nose displays the varietal's characteristic primary aromas, dominated by red and black fruits such as redcurrant and blackberry, complemented by notes of Mediterranean scrubland, including rockrose and broom.

On the palate, freshness and vibrancy take centre stage, supported by firm tannins and well-integrated acidity. Rounded and balanced mouthfeel.

The finish is persistent and characterful, showcasing an excellent balance between freshness and vibrant fruit.

VITICULTURE

Vineyard area: 1 hectare

Plants per hectare: 7800

Production method: Organic (Sativa certified)

Soil geology: Shale and Weathered Shale

Vineyard age: Planted in 2020

GRAPE VARIETIES

Touriga Franca (92%) and Touriga Nacional(8%).

WINEMAKING

Hand harvested and sorted, destemmed, crushed, foot trodden, temperature-controlled alcoholic fermentation (25-28°C) with indigenous yeasts in granite lagares, and pressed in an antique vertical press.

AGING

9 months in small capacity stainless steel tanks.