



QUINTA DOS MURÇAS MINAS

RED 2018

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 Minas vineyards are located at altitudes between 110m (360 ft) and 300m (985 ft). South-facing, there are five water springs (called minas) that help to cool the area and influence the vineyard's terroir. This is an elegant wine, with a balance of ripe fruit and the characteristic freshness of Quinta dos Murças.

Vintage: This was another atypical year in the Douro. Winter was cold and dry, Spring was cold and very rainy, and Summer, initially cold and rainy, then turned hot and extremely dry, marked by the effects of sunstroke and dehydration at the beginning of August. This unstable climate had substantial impact on the decline in production. Ripening occurred later than usual; therefore we only began to harvest Minas vineyards on 18th of September. The grapes presented very good acidity, resulting in fresh, aromatic and elegant wines.

Viticulture:

Production method: Integrated production (SATIVA certified)

Soil type: Schist

Age of vines: The oldest vines were planted in 1987 and the most recent in 2011.

Grape varieties: Touriga Franca, Touriga Nacional, Tinta Roriz, Tinto Cão and Tinta Francisca.

Vinification: Hand-picked grapes, destemming, crushing, fermentation with indigenous yeasts and temperature control (25°C - 28°C) in granite 'lagares', foot treading and pressing in an old-style vertical press.

Maturation: Aged in concrete vats and used French oak casks for 9 months.

Bottled: July 2019

Technical information:

Alcohol / Volume: 13%

Total acidity: 5,2 g/l

PH: 3,64

Reducing sugar: 0,6 g/l

Available formats: 750 ml, 1500ml

Winemakers' notes: David Baverstock and José Luís Moreira da Silva

Colour: intense with violets hues.

Aroma: exuberant and concentrated nose with dominant ripe red and black fruit, floral and balsamic aromas.

Palate: fresh and lively with firm, ripe tannins and well-integrated acidity. Long and lingering finish that offers a balance of freshness and ripeness.

Vintage 2017
Wine Enthusiast
91 pts

Vintage 2016
Wine Enthusiast
90 pts

Vintage 2015
Mundus Vini
Ouro

Mundus Vini
Ouro

Wine&Spirits
90 pts