

RESERVA RED 2021



Quinta dos Murças Reserva comes from the estate's oldest vineyards, on west-facing slopes ranging from 150m to 280m in altitude. This terroir yields a classic, signature wine of great elegance and ageing potential

HARVEST

This winter was warmer and drier than usual and spring brought large fluctuations both in temperature and precipitation. Early summer was marked by thunderstorms and intense hail storms in late June, followed by cooler and wetter weather in July. August temperatures rose and sped up ripening. Harvest began on 2nd September and yielded berries with good intensity and acidity.

Viticulture

Vineyard area: 15 hectares

Production method: Organic (Sativa certified)

Soil geology: Mica schiste

Vineyard age: Planted in 1980

GRAPE VARIETIES

Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Nacional, Touriga Franca, Sousão, among others.

WINEMAKING

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

AGEING

18 months in used French oak barrels

BOTTLED

June 2023

TECHNICAL INFORMATION

Alcohol / Volume: 13% Total Acidity: 5,3 g/l

pH: 3.63

Residual Sugar: 0.6 g/l

BOTTLE SIZES

750 ml, 1500 ml

WINEMAKER

Jose Luis Moreira da Silva

COLOUR

The colour is deep and intense.

Complex, fresh and elegant with black fruits and balsamic aromas reminiscent of rockrose, and the spice notes typical of barrel ageing.

spice notes typical of parrel ageing.

Firm and concentrated, with marked and well-balanced acidity and ripe and enveloping tannins. The finish is long and persistent with fruity notes and outstanding balance and elegance.

AWARDS & REVIEWS

Wine Advocate Robert Parker	Wine Enthusiast
93+ pts 2015	94 pts 2013 2012
91+ pts 2012	93 pts 2018 2015
90 pts 2013	91 pts 2017

 Wine Spectator
 Wine&Spirits

 92 pts | 2012
 93 pts | 2017 | 2013

 90 pts | 2015