



QUINTA DOS MURÇAS

RED RESERVE 2010

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: This harvest was characterized by a rainy winter followed by a long and mild summer. These cooler summer temperatures allowed for ideal grape maturation conditions.

Viticulture:

Soil Type: Schist.

Average age of vines: 40 years.

Grapes Varieties: Old vines (Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Nacional, Touriga Franca, 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: June 2012.

Chemical Analyses

Alcohol: 14%

Total Acidity: 6,80 g/l

pH: 3,63

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Dense, dark red, violet edges.

Aroma: Fresh fruits, some black currant, smokey notes.

Palate: Elegant style, very well balanced and polished. Ripe fruits and toast, nice complexity. Structured, finishing with good length.

Ideal Consumption Date: 2014-2021

Formats Available: 750 ml, 1,5 L.

Safra 2010. Porto e Douro Wine Tasting em 09/04/2018.