

Quinta dos Murças Margem 2019 3x75cl

Winemaker Notes

Complex, fresh and elegant aromas of dark berry fruits, with balsamic notes and integrated spicy notes from oak barrel ageing. Firm and concentrated palate with balancing and present acidity, well-integrated mature tannins. Long and persistent finish, balanced and elegant, with fruit notes.

Vineyard

This wine comes from a plot located on the margin (margem) of the Douro River, planted on schist and stony soils. This vertical vineyard at an altitude 140 - 170m, planted between 1980 - 1987 produces highly concentrated, ripe grapes.

Winemaking

Hand-picked grapes are de-stemmed, crushed and fermented with indigenous yeasts in granite 'lagares', with foot treading and pressing in an old-style vertical press. Aged in 500L French oak casks for 9 months.

Vintage

It was a dry year, in which despite large fluctuations, the average temperatures and rainfall were lower than usual. With the exception of July, where there were two heat waves, the summer was slightly cooler, allowing for a longer ripening cycle of the grapes, which contributed to good phenolic ripeness, preservation of acidity and good sanitary conditions. We began harvest on 20th August.

Food match

Grilled and Roasted Red Meats

Great match with mature hard cheeses, meat stew or creamy mushroom risotto.



Grapes

60% Touriga Nacional
40% Touriga Franca

Region/Appellation

Douro D.O.C.

Alcohol by volume

12.50%

Residual Sugar

less than 0.6 g/l

pH

3.5

Total Acidity

5.8 g/l

Drinking Window

2024 - 2035+

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

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