

Quinta dos Murças Margem 2021 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

This winter was warmer and drier than usual, and spring brought considerable fluctuations both in temperature and precipitation. Late June was marked by thunderstorms and intense hail storms, followed by cooler and wetter weather in July. August temperatures rose and sped up ripening. Harvest began on 6 September and yielded berries with good intensity and acidity.

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 06 g/l

pH

3.7

Total Acidity

5.7 g/l

Drinking Window

2025 - 2035+

Tasting Guide

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

Tasting note printed

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