

## Quinta Dos Murças Minas 2022 2018 6x75cl

### Winemaker Notes

Intense and lively nose with dominant ripe red fruit, floral and balsamic aromas. Fresh and lively palate with firm, ripe tannins and well-integrated acidity. Long and lingering finish that offers a balance of freshness and ripeness.

### Vineyard

Quinta dos Murças is located in northern Portugal, between Baixo and Cima-Corgo sub-regions on the right bank of the river. It is characterised 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. Minas vertical and horizontal 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. Planted between 1987 and 2011 on schist and sandstone weathered soils.

### 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 concrete vats and used French oak casks for 9 months.

### 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 effects of sunstroke and dehydration at the beginning of August. This unstable climate had a 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.

### Food match

Grilled and Roasted Red Meats

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



#### Grapes

40% Touriga Franca  
30% Touriga Nacional  
15% Tinta Roriz  
15% Tinta Francisca

#### Region/Appellation

Douro D.O.C.

#### Alcohol by volume

13.00%

#### Residual Sugar

0.6 g/l

#### pH

3.64

#### Total Acidity

5.2 g/l

#### Drinking Window

2024 - 2035+

#### Tasting Guide



#### Tasting note printed

22/07/2024