

Quinta dos Murças Reserva 2016 1 x Magnum 1x150cl

Winemaker Notes

Complex, fresh and elegant aroma 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

Quinta dos Murças Reserva comes from old vines (35-40+ year old) planted at altitudes between 150m (490 ft) and 280m (915 ft), facing west. This is the classic version of a 'quinta' (estate) wine, where the emphasis is on the terroir to produce elegant wines with great ageing potential.

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 used French oak casks for 12 months.

Vintage

The winter was very rainy, and the spring very cold, which delayed the whole vegetative phase. The summer was hot and dry, which allowed the delay to be recovered and maturation to be accelerated, resulting in grapes with good concentration, acidity and aromas. We began the harvest on 6th September and it was completed on the 7th October.

Food match

Grilled and Roasted Red Meats

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



Grapes

100% Field Blend

Region/Appellation

Douro D.O.C.

Alcohol by volume

13.50%

Residual Sugar

less than 0.6 g/l

pH

3.63

Total Acidity

4.8 g/l

Drinking Window

2024 - 2035+

Tasting Guide

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

Tasting note printed

22/02/2025