

Quinta dos Murças Reserva 2017 6x75cl

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

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Vintage

2017 was an exceptionally warm, dry year. A prolonged drought accompanied by record high spring temperatures hastened the evolution and ripening of the grapes.

Food match

Grilled and Roasted Red Meats

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



Grapes

20% Tinta Roriz
15% Tinta Amarela
5% Tinta Barroca
10% Touriga Nacional
20% Touriga Franca
5% Sousão
25

Region/Appellation

Douro D.O.C.

Alcohol by volume

14.00%

Residual Sugar

0.6 g/l

pH

3.64

Total Acidity

5.4 g/l

Tasting Guide

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

Tasting note printed

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