

Quinta dos Murças VV47 2017 1 x Magnum 1x150cl

Winemaker Notes

Very complex, intense and lively nose showing mature red fruits, balsamic notes from old vines. Great balance and elegance on the palate, with fine mature tannins and balancing acidity. Long and persistent finish, with potential for great longevity in the bottle.

Vineyard

Quinta dos Murças VV47 comes from the estate's oldest vineyard planted vertically in 1947 at altitudes between 262 - 292m, facing south-east. Planted on schist soil, this is the highest expression of the terroir, characterized by elegance, balance and complexity.

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.

Food match

Grilled and Roasted Red Meats

Delicious with mature sheep milk cheese, braised lamb or aged steaks.



Grapes

Region/Appellation
Douro D.O.C.

Alcohol by volume
13.00%

Tasting Guide

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

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