



QUINTA DOS MURÇAS
DOURO · PORTUGAL



QUINTA DOS MURÇAS 10 ANOS TAWNY

PORT

Concept: Produced from grapes of superior quality (letter A), fermented in the traditional granite lagares with foot treading and aged in used oak pipes for an average period of 10 years. This tawny shows the potential of the Covelinhas region to produce tawnys of great elegance, intensity, and persistence.

Viticulture:

Soil Type: Schist.

Age of vines: More than 30 years.

Grapes Varieties: Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca e Tinto Cão.

Vinification: Selected letter grade A grapes. Destemming, crushing, followed by fermentation in traditional granite lagares with foot treading. Brandy spirit added to arrest the fermentation at the desired level of sweetness. Maturation in used oak barrels in cold cellars prior to blending different aged wines to produce a tawny style with an average age of 10 years.

Maturation: In used oak barrels for an average period of 10 years.

Bottling: March 2016.

Chemical Analyses

Alcohol: 19,5%

Total Acidity: 4,80 g/l

PH: 3,40

Reducing Sugar: 106 g/l

Formats Available: 750 ml.

Wine makers: David Baverstock and José Luís Moreira da Silva.

Colour: Amber.

Aroma: Complex and nutty with notes of dry fruit such as figs, nuts, and spices.

Palate: Elegant and intense, very persistent with freshness.