

Quinta dos Murças Minas 2019 I x Magnum IXI50cl

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

It was a dry year, in which despite large fluctuations, the average temperatures and rainfall were lower than usual. With the exception of July, where there were two heat waves, the summer was slightly cooler, allowing for a longer ripening cycle of the grapes, which contributed to good phenolic ripeness, preservation of acidity and good sanitary conditions. We began harvest on 20th August.

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
10% Tinto Cão
10% Tinta Roriz
10% Tinta Francisca

Region/Appellation

Douro D.O.C.

Alcohol by volume

13.00%

Residual Sugar

less than 0.6 g/l

pH

3.53

Total Acidity

5.2 g/l

Drinking Window

2024 - 2035+

Tasting Guide

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

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