ESPORÃO

# Quinta dos Murças VV47 2015 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.

## Vintage

The winter was cold and dry, followed by a spring that was hot and also dry. The colder-than-normal temperatures at the beginning of the summer meant that the red grapes ripened earlier and were harvested in a perfect state of ripe boasting good levels of acidity and concentration. The harvest began on 23 of September.

## Food match

Grilled and Roasted Red Meats

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

**Grapes**
100% Field Blend
Touriga Franca
Sousão
Tinta Amarela
Tinta Barroca
Tinta Roriz

**Region/Appellation**
Douro D.O.C.

**Alcohol by volume**
14.00%

**Residual Sugar**
less than 0.6 g/l

**pH**
3.65

**Total Acidity**
5.5 g/l

**Drinking Window**
2024 - 2045+

**Tasting Guide**

| A | B | C | D | E |
|---|---|---|---|---|
| Light | | Medium | | Full |

**Tasting note printed**
28/03/2024