

Quinta dos Murças Margem 2020 3x75cl

Winemaker Notes

Complex, fresh and elegant aromas 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

This wine comes from a plot located on the margin (margem) of the Douro River, planted on schist and stony soils. This vertical vineyard at an altitude 140 - 170m, planted between 1980 - 1987, produces highly concentrated, ripe grapes.

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 500L French oak casks for 9 months.

Vintage

It was an unusual year with several challenges throughout the cycle. It rained on 1/3 of the days, which resulted in an accumulated rainfall 35% higher than the average. The maximum, average and minimum temperatures were also higher, with a decrease in chill hours of about 20%. The month of July was extremely hot and dry, accelerating the end of the cycle. These conditions have resulted in increased vegetative growth, increased pressure of mildew and powdery mildew, a decrease in the number of bunches, and an increase in the dehydration of the berries, which together has led to a significant decrease in production. We started the harvest earlier than usual for white grapes, on 17 August, with good concentration, acidity and phenolic ripeness, followed up week later with reds.

Food match

Grilled and Roasted Red Meats

Great match with mature hard cheeses, roasted beef or herb crusted lamb.



Grapes

Region/Appellation
Douro D.O.C.

Alcohol by volume
12.50%

Drinking Window
2024 - 2030+

Tasting Guide



Tasting note printed
19/05/2024