



FACT SHEET

PORCA DE MURÇA, Douro D.O.C., 2004 Red

Porca de Murça is one of the best selling table wines in the Portuguese market. The wines are sourced in the Douro Region where Real Vinicola is an extensive owner of Premium vineyards.

The Region

In 1758, the Douro area became the first demarcated wine region in the world. Better known for the production of Port, this region has always produced wines of great distinction marketed under the denomination Douro.

Located 100 kms east of the city of Porto the Douro Region extends 120 kms from west to east in the direction of the Spanish border and covers a total surface of 250.000 hectares of which 40.000 are planted with vines.

Characterised by schistous soil, the region has a sedimentary rock which is phosphorous with a vertical formation allowing the roots of the vine to penetrate deep into the subsoil to reach water and nutrients. The climate changes from cold and rainy winters to long summers with desert climate.

Grape Varieties

Touriga Francesa
Tinta Roriz
Barroca

Wine Analysis

Alc. Vol.	13.2 %
Total acidity	5,17 g/l
pH	3.66

Tasting notes

The youthful appearing rich ruby colour has medium intensity. Aromas of fresh ripe cherries fill the glass. The very well balanced palate possesses hints of pink peppercorn and cinnamon to add to the fruity flavours. Soft astringency and medium body make the wine very easy to drink now.

Delicious food pairings would be roast pork with a light sauce, spring lamb and also, roasted veal. Italian pastas with tomato sauces are perfect with this smooth flavourful ruby red.

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Written by:

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