



FACT SHEET

PORCA DE MURÇA RESERVA, Douro D.O.C., 2003 Red

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

In 1998 the company decided to launch a Reserva wine as an extension of the line to celebrate the success of the Brand and to fulfil the growing demand of exclusive premium quality wines.

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 Nacional
Touriga Franca
Tinta Roriz

Wine Analysis

Alc. Vol.	13.82%
Total acidity	5.65g/l
pH	3.55

Tasting notes

Produced from traditional varieties of the Region, the grape selection originates from old vine parcels in typical microclimates and soils bordering tributaries to the Douro river. After fermentation under rigorously controlled conditions, the wine aged in small barrels, 50% of which were new Portuguese oak. The resulting wine exhibits nicely integrated aromas of wood, vanilla and ripe red fruit flavour.

While possessing a deep colour and full body, the taste impression is round and extremely smooth.

Served at room temperature, the preferred accompaniments are meat plates and strong cheeses.

Vila Nova de Gaia, 03 de March, 2006

Written by:

Approved by:

Gabriela Canossa

Jerry Luper

