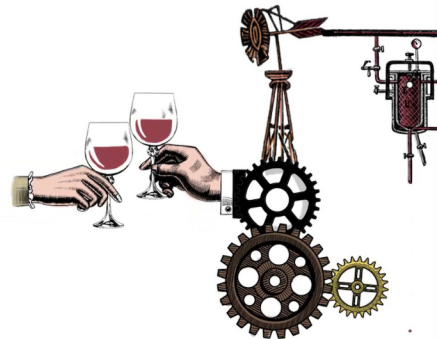


PORCA DE MURÇA



Porca de Murça is Douro's leading brand, having celebrated 85 years of existence in 2013, and becoming one of Portugal's oldest wine brands. The brand originated from a folktale from the small village of Vila de Murça, in the Douro Valley.

It is said that at the time, there was a large female boar living in the woods near the village that was responsible for the destruction of the fields and its plantations. Having been, for many years, a torment for people of the village, they one day decided to unite the best hunters of the region to hunt down the boar. A statue was erected and placed in the Centre of the Village as a tribute to this mighty boar, making it an icon of the village and region.

RESERVE WHITE

Produced from traditional white Douro varieties, the grapes for the Porca de Murça Reserva have been carefully selected from two estates: Quinta do Casal da Granja and Quinta de Cidrô where the conditions are perfect for the production of whites. The parcels selected assemble the two virtues of old age and low vigour, offering this wine complexity and texture, dignified of a Douro Reserva.

TASTING NOTES

An elegant wine, with enormous aromatic complexity of fruit and floral notes, combined with the unique minerality of the Douro. Balanced, with fruit flavours and an excellent acidity which results in a long, ever lasting finish.

WINEMAKING

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel tanks, at a controlled temperature. 100% of the wine is kept in stainless steel tanks before bottling.

PAIRING SUGGESTIONS

Enjoy this highly gastro wine with grilled fish, sea food or soft cheeses



Store bottles on their sides, in a cool dry place (16°C) and away from any direct light. Serve at 10°C.



Boal, Viosinho, Verdelho, Cerceal

