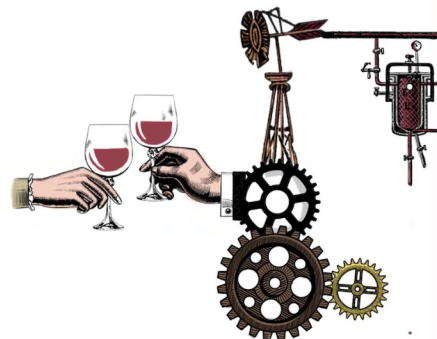


PORCA DE MURÇA



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.



RED

The Porca de Murça Tinto (Red), assembles everything about the Douro's tradition, through a classic, yet very fresh and aromatic style. At high altitude vineyards, we explore the freshness and aromatic character of this wine, while at low altitude vineyards we seek for structure and complexity.

Porca de Murça Red's classic and tasteful character makes it the one of the most popular red wines in the Douro Region, and constantly recommended as a partner for any occasion.

TASTING NOTES

A clean, deep and bright ruby coloured wine with red berry and cherry notes showing intensity and freshness. Ripe fruit flavours, excellent structure, velvety and very well balanced.

WINEMAKING

A classic Blend of Touriga Nacional, Touriga Franca, Tinta Roriz & Tinta Barroca, where each variety is fermented separately in stainless steel vats and aged in the same vessels for a period of 6 months.

PAIRING SUGGESTIONS

Pairs nicely with Roasted Veal, Feijoada, Salted Cod, Pork Chops, Parmigiano



Store bottles on their sides in a cool place (16°C to 18°C) away from direct light. Serve at 18°C.



Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca

