

# REAL COMPANHIA VELHA PORCA DE MURÇA RESERVA WHITE



<i>Wine</i>	Porca de Murça Reserva
<i>Varieties</i>	Boal, Viosinho, Verdelho, Cerceal
<i>Year</i>	2016
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	14.200 bottles (750 ml)

*Store bottles on their sides, in a cool dry place (16°C) and away from any direct light.  
Serve at 10°C. Enjoy this highly gastro wine with grilled fish, sea food or soft cheeses.*

## *Porca de Murça Reserva*

Porca de Murça is the best selling wine of the Douro Region where Real Companhia Velha is an extensive owner of Premium vineyards at privileged locations. In 1998, the company chose to launch a Reserve wine to celebrate the brand's success and to respond to the increasing demand for high quality, exclusive wines.

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.

## *The Year 2016*

The Vintage 2016 was mostly characterized by a high atypicality in terms of climate, with an unusually warm yet rainy winter, a cold and extremely showery spring followed by very hot and dry summer. The flowering stage occurred more prematurely than usual with 2 weeks in advance, however, a cold spring implied a delay of 2 weeks (compared to usual timings) in the cycle and in the showing of colour. The harvest period extended until mid October, over a period of 7 weeks, and was considered one of the most peaceful of the last decade, registering a mild climate and almost no rain. This was yet another good Vintage for the region, resulting in very elegant, fresh and very aromatic wines.

## *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.

### *Technical Information*

Alc./Vol.:	13%
Total Acidity:	5,5 g/l
PH:	3,26

## *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.