



MURGAS

DENOMINAÇÃO DE ORIGEM CONTROLADA

Bucelas



Year	2022
Designation	DOC Bucelas
Grape Varieties	Arinto
Viticulture Year	It was a year with a very cold winter but with little rain in both winter and spring. The summer remained dry and relatively warm (despite very cool nights). The harvest was early, with a decrease in production, resulting in small and concentrated berries. The wines were made with significant volume and concentration. The harvest took place on September 9 th and 11 th .
Wine Making	The harvest was done manually into small 15Kg boxes, grapes destemmed and macerated for a week before starting fermentation with indigenous yeasts. Fermentation was carried out in stainless steel vats and 20% in French oak barrels of 350L.
Aging	Occurred over 10 months on fine lees with batonnage only in the first 2 months. Bottling took place on November 28 th , 2023.
Tasting Notes	Murgas Bucelas is a wine that expresses the strength of the Atlantic terroir on limestone soils. It combines the elegance of Arinto with the characteristic minerality of calcareous soils. Serious, deep, enveloping, and with great longevity, it gathers the attributes of great historic wines.
Pairing	It pairs perfectly with starters, fish dishes, some white meats, cheeses and apple pie. It should be served at a temperature of 10°/12°C.
Data	Alcohol: 12.5% Total Acidity: 6,9 g/l pH: 3.06 Sugar: 1,1g/l
Winemaker	Bernardo Cabral