



# MURGAS

DENOMINAÇÃO DE ORIGEM CONTROLADA

## *Bucelas*



Year	2021
Designation	DOC Bucelas
Grape Varieties	Arinto
Viticulture Year	The year stood out for its remarkable extremes, yet it culminated in a fascinating equilibrium. Winter season was characterized by its gentle, rainy demeanor, paving the way for a notably dry spring. This dryness was crucial for ensuring an exceptional budburst. However, it turn with significant downpours arriving late in May. The summer months of July and August presented themselves with a delightful mildness, distinguished by refreshingly cool evenings and remarkably steady peak temperatures. This set of conditions led to an ideal harvest carried out on the 6 <sup>th</sup> and 7 <sup>th</sup> of September.
Wine Making	The harvest was done manually into small 15Kg boxes, 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 11 months on fine lees with batonnage only in the first 2 months. Bottling took place on January 18 <sup>th</sup> , 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: 7 g/l   pH: 3.1
Winemaker	Bernardo Cabral