



# MURGAS

## *Bucelas*



Year	2019
Designation	I.G. Lisboa
Grape Varieties	Touriga Franca
Viticulture Year	The 2019 season was marked by a notably dry winter, followed by a spring with sufficient rainfall, setting the stage for a dry yet mild summer. This climatic sequence fostered the development of exceptionally high-quality and robust grapes. The mild days paired with the cool nights throughout August facilitated a gradual and balanced maturation process. This meticulous maturation culminated in an optimal harvest on the 14 <sup>th</sup> of September, promising a vintage of remarkable potential.
Wine Making	Manual harvest into 20Kg boxes, total destemming, and fermentation for 8 days in stainless steel vats. The malolactic fermentation was also carried out in vats, with part of the wine then moved to oak barrels
Aging	Partly in stainless steel (30%) and partly in 500L and 225L French oak barrels. Bottling in March 2021.
Tasting Notes	Murgas Touriga Franca is made from grapes from the Arneiro vineyard, in Bucelas, from limestone soils on a west-facing slope. Ruby in color, it displays aromas of fresh raspberries and red currants, physalis, covered in notes of pink pepper and forest. The palate is engaging, with very soft but structuring tannins. It finishes long and very seriously, gathering the attributes of the great red wines of the region.
Pairing	Particularly pleasant to complement a meal with a starter, meat dishes, or by itself on any occasion. Should be served at 16°/18°C.
Data	Alcohol: 13,5%   Total Acidity: 5,6g/l   pH: 3,7
Winemaker	Bernardo Cabral